

# BEST OUTDOOR COOKING SAVEUR

**46**

*recipes for the*  
**GREATEST  
SUMMER  
MEALS**



**166**

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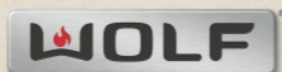
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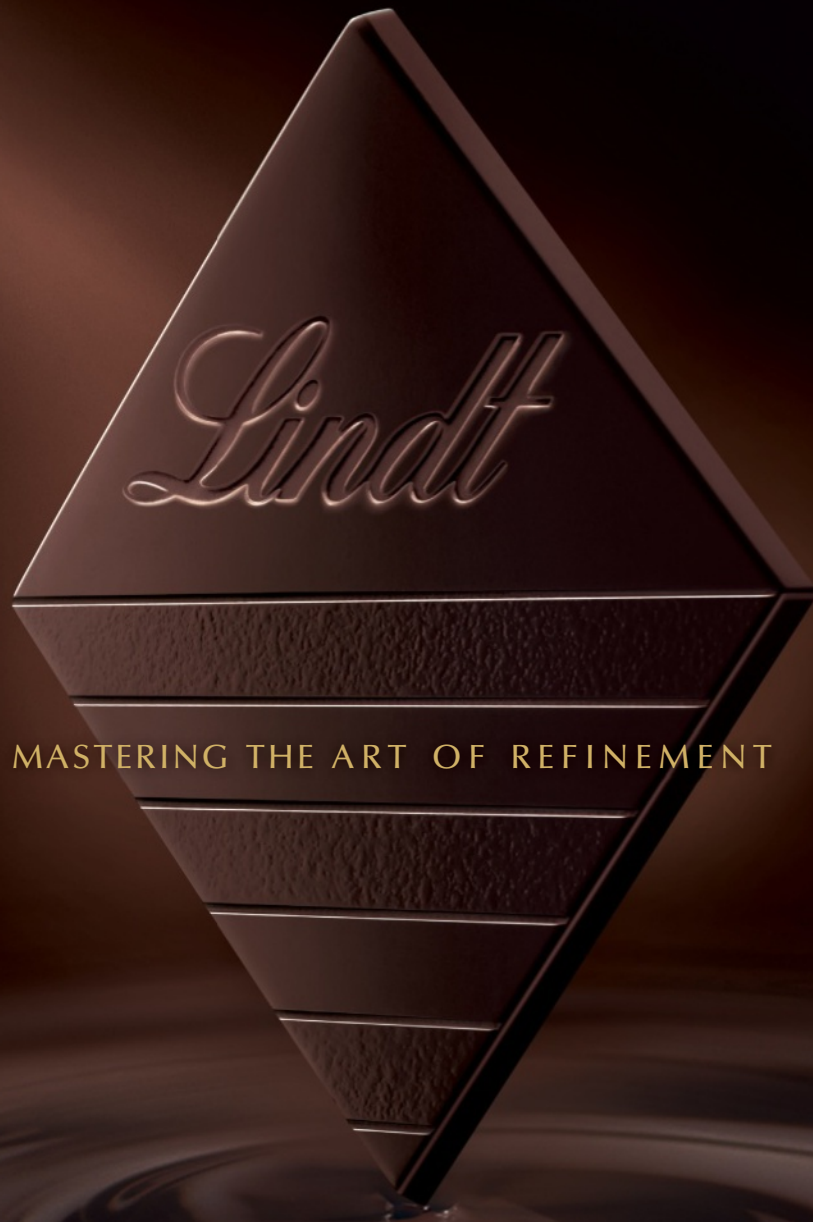
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*By Per Styregård*

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*By Sophie Brickman*



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**Cover** A classic clambake (see "A Seaside Supper," page 52) PHOTOGRAPH BY INGALLS PHOTOGRAPHY

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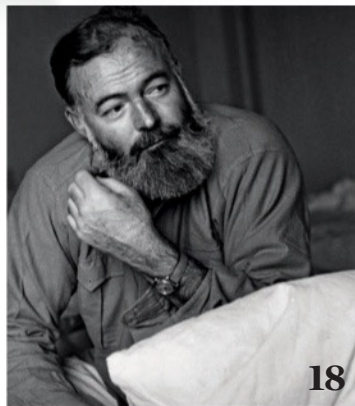
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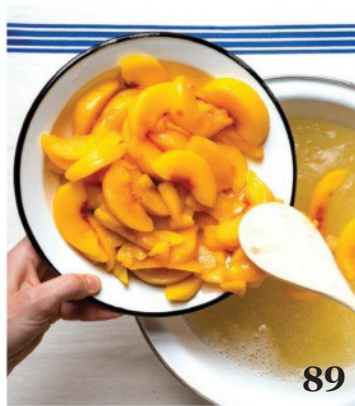
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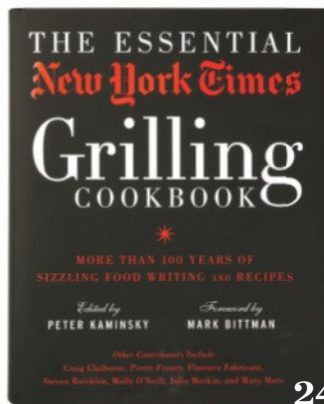
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CLOCKWISE FROM TOP LEFT: INGALLS PHOTOGRAPHY; DYLAN + JENI; JAMES OSELAND; INGALLS PHOTOGRAPHY (3); HULTON-DEUTSCH COLLECTION/CORBIS



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# First



## Will Work for Food

There's nothing like a cookout to mobilize the hungry troops

**I was barely awake at 6 A.M.**, when I pulled up to the front of the *SAVEUR* office to load a dozen lobsters, ten pounds of clams and mussels, six links of chorizo, corn, chickens, potatoes, a shovel, 20 fireplace logs, and a stack of newspapers into the trunk of my Honda Accord. Along with nine of my coworkers, I was caravanning out to Peconic, Long Island. There, on our pal Marisa Cardinale's beachfront, we were going to pull off a clambake.

I'll admit I was nervous. Up until recently, my knowledge of New England's pit-roasted seafood meal had been limited to an afternoon on the couch watching the Elvis Presley flick *Clambake*. But after reading up on the subject, I realized that instead of a lot of dancing, a real clambake entailed a lot of work. Digging a pit, scavenging the beach for softball-size rocks, building a fire, waiting for it to heat up the stones—yes, the result would be a feast worthy of the King himself, but would it be worth the effort? I

**Associate food editors Judy Haubert (left) and Kellie Evans help photographer Andrew Ingalls shoot a clambake.**

kept in mind a conversation I'd had with Boston chef Jasper White, whose advice we followed closely (see page 52). He told me not to worry. While a clambake with three people might be a chore, "with ten, it's an absolute blast," he said.

Luckily, ten is what we had, among them associate food editor Kellie Evans. According to legend, clambakes originated with Native Americans, and like a tribal chief, Kellie showed us Pilgrims how to make it happen. Her infectious passion convinced me that, even in summertime, when the living is supposed to be easy, you can dig into a new way of cooking and love it—particularly when you're outdoors and sharing the labors. Whether in the mountains (page 78), in the desert (page 72), or seaside, it's a joy, I was reminded, to gather troops for a cookout.

When the food was done, we grabbed paper plates and devoured the sweet, smoke-infused fruits of our labor. Waves crashed along the shore, a wayfaring Labrador came searching for scraps, the sun burned high in a blue Long Island sky. We had a blast.  
—KEITH PANDOLFI, Senior Editor

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# FARE

*Tales and Treats from the World of Food, Plus Agenda, and More*



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*Above, Papa's Favorite Wild West Hamburger. See story on page 18*

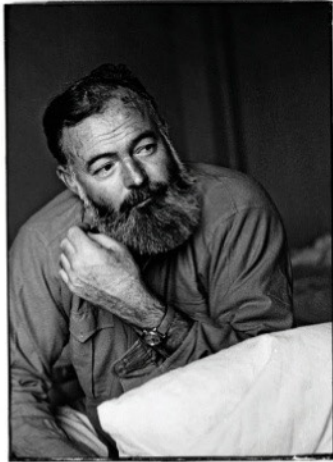
HELEN ROSNER



## FOOD FOR THOUGHT

"Ice cream is exquisite. What a pity it isn't illegal."

—VOLTAIRE



## A Writer's Beef

If my ideal hamburger were a novel, its author would be Ernest Hemingway: I prefer my burgers powerful and spare, brutal yet refined. But when I learned that Papa himself was partial to a maximalist patty—one containing minced carrot and tomato, cheddar cheese, grated apple, capers, India relish, and a brace of spices all mixed directly into the beef—I had to try it out for myself.

Hemingway's hamburger recipe resurfaced only recently, one of 2,500 pieces of ephemera digitized in 2014 by the John F. Kennedy Presidential Library and Museum in Boston. The type-written page (see it at [SAVEUR.COM/HEMINGWAY](http://SAVEUR.COM/HEMINGWAY)) is a testament to the meticulousness with which Hemingway approached food. Titled "Papa's Favorite Wild West Hamburger" and covered in handwritten marginalia, it's a literary work in its own right. "Let the meat sit, quietly marinating," he writes. "Now make four fat, juicy patties with your hands."

While the document is fascinating, the burger itself is spectacular. Juicy and vibrant,

the complex patty stands in stark contrast with Hemingway's unembellished prose. But like the man's writing, it's masterful. —Helen Rosner

### Papa's Favorite Wild West Hamburger

SERVES 4

Hemingway's flavor-packed patty (pictured on page 17) is a baroque take on the burger.

- 1 lb. lean ground beef
  - 2 oz. sliced ham, minced
  - ⅓ cup dry red or white wine
  - ¼ cup grated cheddar
  - 2 tbsp. capers, drained
  - 2 tbsp. grated tart apple
  - 1 tbsp. minced parsley
  - 1 tbsp. soy sauce
  - 1½ tsp. ground sage
  - 1½ tsp. India relish (see "In a Pickle," page 94)
  - ½ tsp. Beau Monde seasoning (see page 95)
  - 2 cloves garlic, minced
  - 2 small scallions, minced
  - 1 egg, beaten
  - 1 plum tomato, cored, peeled, and grated
  - ½ small carrot, grated
  - ½ small yellow onion, grated
  - Kosher salt and freshly ground black pepper, to taste
  - 1 tbsp. canola oil
- Hamburger buns, lettuce, sliced tomato and onion, ketchup, mustard, and mayonnaise, for serving

Mix ingredients, except for oil, buns, and condiments, in a bowl; form into four 6-oz. patties. Heat oil in a 12" skillet over medium-high heat. Cook patties, flipping once, until cooked to desired doneness, 8–10 minutes for medium rare. Serve on buns with lettuce, tomato, onion, ketchup, mustard, and mayonnaise.



A scoop of ice cream is one of summer's enduring pleasures. Below, five great new flavors to try.

—Kaylee Hammonds

1

#### Crumble

butter milk ice cream is the backdrop for a swirl of berries and crunchy honey-and-oat crumble from Loblolly Creamery in Little Rock, Arkansas. [loblollycreamery.com](http://loblollycreamery.com)

2

#### Pineapple Honey Dorléac

Inspired by a popular cocktail from the nearby Expatriate bar, Salt and Straw creamery in Portland, Oregon, turns out this icy riff: a bittersweet honey-and-Aperol base with gooey ribbons of pineapple caramel. [saltandstraw.com](http://saltandstraw.com)

3

#### Blueberry Kale

The earthy sweetness of kale comes out when paired with tart blueberries in this unlikely combo from The Hop Ice Cream Café in Asheville, North Carolina. [thehopicecreamcafe.com](http://thehopicecreamcafe.com)

4

#### Golden Summer Fig

Creole Creamery in New Orleans laces orange blossom honey-saffron ice cream with a local product, Louisiana fig preserves. [creolecreamery.com](http://creolecreamery.com)

5

#### Chocolate Cardamom Orange

The Bent Spoon in Princeton, New Jersey, enhances rich chocolate with cardamom and orange. [thebentspoon.net](http://thebentspoon.net)





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## AGENDA

June/July 2014

June

1

### The Slow-Up

ALSACE, FRANCE

For one day, vehicular traffic comes to a halt on part of Alsace's Route des Vins, or "Wine Road." Bikers and walkers can taste their way around a 31-kilometer circuit of wineries amid the Vosges range's spectacular sloped vineyards. Info: [slowup-alsace.com](http://slowup-alsace.com)

June

14

### The Duckathlon

NEW YORK CITY

In this gastronomic obstacle course in Chelsea, teams of contestants test their meat know-how in games like "What the Wagyu" (identifying unlabeled cuts) while snacking on duck, rabbit, and foie-gras dishes. Info: [theduckathlon.com](http://theduckathlon.com)



June

25-29

### Il Tavolo

ZURICH, SWITZERLAND

Dine on elevated takes of Swiss food, such as beet *rösti* pancakes with trout-horseradish mousse, at this festival, which has a 650-foot-long communal table in the city's largest open market, Zurich Engrosmarket. Info: [il-tavolo.ch](http://il-tavolo.ch)

July

5-6

### Haa Summer Festival

HAA, BHUTAN

Nomadic herding has been a way of life on

(continued on page 24)



I allocate one space in the kitchen to cookbooks. My whole library doesn't fit, but I rotate volumes in and out based on the season or my current obsessions.

We installed these Ikea butcher-block counters right next to the stove so we can chop and toss right into the pan. They're still pretty new and pristine; I look forward to when the wood shows wear and tells the story of our past meals.



My friend Mirena Kim is a potter, and I've collected lots of her pieces over the years. I keep a tall vase on my windowsill to hold fresh-cut sage, thyme, oregano, and chives from my garden.

I wanted a deep countertop where I could roll out dough using the antique wooden rolling pin that belonged to my great-aunt Hattie. I selected black granite and had it honed so it has a subtle satiny surface.

I LOVE MY KITCHEN BECAUSE

## Big Blue

When my husband and I decided to renovate the kitchen of our 1927 bungalow in Los Angeles' West Hollywood neighborhood, we knew there was one thing that would stay: my 1948 O'Keefe and Merritt stove, made right here in L.A. My dad and I found the vintage appliance at a junk store 20 years ago and bought it for a song. I had it reporelained in a Tiffany blue. I still love it. It has a "grillelevator" (a broiler that moves up and down like an elevator for better heat control), a griddle inset on top, and an oven that circulates heat superbly. We designed the rest of the kitchen around it. One of the major improvements we made was widening the doorway to the dining room—I wanted to make it easy for guests to join me in the kitchen (they're always in here anyway). We also installed lots of cabinets and drawers, where I stash most things away. I do keep out a few favorites that please both my eye and my heart. My mother's sterling silver tea set is one of those. She brought it out only on special occasions, but I use it every day. I figure, if you have it, enjoy it. —Stacie Stukin, writer and editor



## Makhlama Lahm

(Iraqi Eggs with Lamb and Tomatoes)

SERVES 4

A curry-spiced sauté of lamb is topped with eggs and baked for this filling breakfast (pictured at right).

- 2 tbsp. olive oil
- 1 lb. ground lamb
- 1 medium yellow onion, minced
- 1/3 cup minced parsley
- 1 tsp. yellow curry powder
- 2 small vine-ripe tomatoes, cored and roughly chopped
- Kosher salt and freshly ground black pepper, to taste
- 4 eggs
- Crushed red chile flakes, for garnish
- Naan or flatbread, for serving (optional)

Heat oven to 400°. Heat oil in a 12" ovenproof skillet over medium-high heat. Cook lamb, stirring and breaking up meat into small pieces, until browned, 3–4 minutes. Add onion; cook until soft, 4–6 minutes. Stir in 1/2 of the parsley, the curry powder, tomatoes, salt, and pepper; cook until tomatoes begin to break down, 3–4 minutes. Make 4 wells in lamb mixture; crack 1 egg into each. Bake until egg whites are set and yolks are still runny, 5–7 minutes. Garnish with remaining parsley and the chile flakes; serve with naan or flatbread if you like.

## BABYLONIAN BREAKFAST

I first fell for the intricately seasoned dishes of Iraq more than a decade ago during my deployment there. I haven't been back since. So a few years ago in Dubai, a city I visit often, I was thrilled to find the Iraqi-run restaurant Al Bayt Al Baghdadi, which serves an excellent *masgouf*, grilled river fish, for lunch. On a recent trip, when I could make it to the restaurant only in the early morning, I asked Adil, the manager, for a breakfast recommendation. He just smiled, motioning for me to sit. Shortly, flatbread and a plate arrived: a sauté of rich ground lamb and eggs with onions, tomatoes, and parsley, seasoned to the hilt with *bahar asfar*, yellow curry powder. I devoured the robust scramble, and when only a tingle of heat remained on my tongue, I went to ask Adil what it was called, but he was gone. Back home, I combed through cookbooks and learned that *makhlama lahm*, meat omelette, first appeared in a tenth-century Mesopotamian cookbook, *Kitab al-Tabikh*. It suggested crowning the mixture with a pair of soft-baked eggs, which I now do on mornings when I crave a taste of the past. —Felicia Campbell



INGALLS PHOTOGRAPHY



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(continued from page 20)

the Himalayan slopes for millennia. The annual celebration offers highlanders' homemade specialties, such as *haapi hoentoe* (turnip-and-mushroom buckwheat dumplings), pungent yak cheeses, and *ara* (a potent liquor made from fermented millet). Info: tourism.gov.bt

July  
**10**

BIRTHDAY

**Adolphus Busch**

1839, BAVARIA, GERMANY  
Adolphus Busch, the inventor of Budweiser and son to a German wine merchant, moved to the United States as a teenager. After settling in St. Louis, he married the daughter of local beer manufacturer Eberhard Anheuser and became a partner in his father-in-law's brewery. He pioneered advances in brewing, such as refrigeration

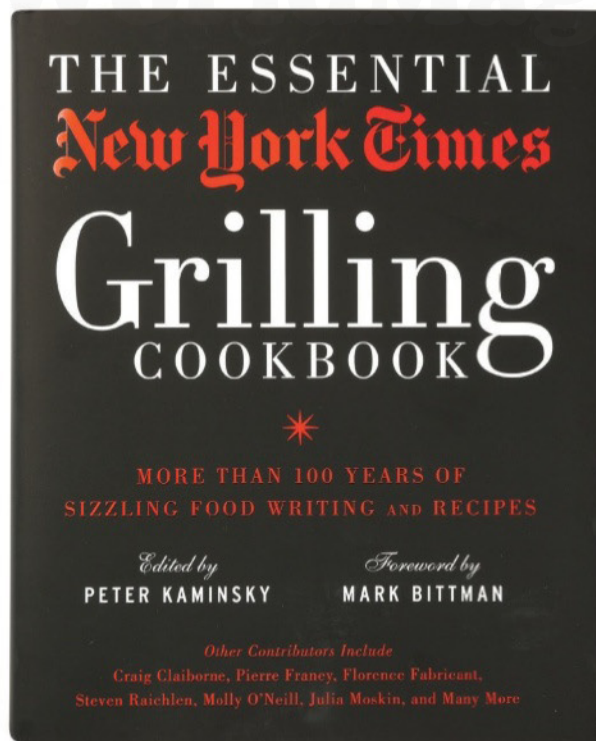


and pasteurization, that transformed the industry.

July  
**24–27**

**Stragusto**

TRAPANI, SICILY, ITALY  
This *festa* showcases a range of Mediterranean street food, such as Trapanese *cùscusu*, fish stew ladled over fresh durum wheat grains, and Apulia's *bombetta*, a mild caciocavallo cheese wrapped in grilled pork neck. Info: stragusto.it



#### BOOK REVIEW

## HOT OFF THE PRESS

In 19th-century New York, barbecues were grand affairs, politicians and volunteer firemen gorging themselves on roasted oxen. I know this because I read about it in *The Essential New York Times Grilling Cookbook* (Sterling Epicure, 2014), a wide-ranging volume gathering 100 years of the paper's coverage of the subject. With its inclusion of past articles on grilling trends and techniques—July 9, 1952: Jane Nickerson on General Dwight D. Eisenhower's way with steaks; March 1, 1989: Marian Burros on the evolution of the hamburger—it's great flame-licked fun.

But it wasn't the vivid prose that won me over; it was the hundreds of vibrant recipes from scores of chefs and *Times* writers over the years: Mark Bittman's quick, easy hits (Grilled Fruit: Fast and Festive), Molly O'Neill's globalist revelations (Cambodian barbecued chicken), Steve Raichlen's classics (Baltimore Pit Beef Sandwich). They are reprinted faithfully, in a sometimes disconcerting diversity of styles, but when I gave myself up to their

charms, I found they yielded riches.

Take the recipe for *poulet grillé au gingembre*—grilled chicken with ginger—coauthored by Craig Claiborne and Pierre Franey back on May 25, 1980. It worried me at first: It called simply for grilling “until the chicken is cooked,” with no specifics as to method or signs of doneness. And it yielded so little marinade I felt it might starve the bird of flavor.

But when the chicken was indeed done (a condition I ascertained with the use of a modern-day digital thermometer), how exquisite it was. Dried thyme and bay leaf and garlic added aromatic flourish. An abundance of lemon mingled with bristling ginger to stroke the flesh with sweetness and tenderize it to a mouthwatering moistness, abetted by a final drizzle of butter. As I devoured it, I marveled that, were it not for editor Peter Kaminsky's stroke of genius to collect the *Gray Lady's* grilling in one volume, this recipe—so simple, so elegant, and so very delicious—and so many more like it may have been lost to the archives. —Betsy Andrews

### Poulet Grillé au Gingembre

(Grilled Chicken with Ginger)

SERVES 2–4

A drizzle of melted butter adds richness to this fragrant grilled chicken (pictured below) by Craig Claiborne and Pierre Franey from *The Essential New York Times Grilling Cookbook* (Sterling Epicure, 2014).

- 1 2½–3-lb. chicken, halved, backbone removed
- Kosher salt and freshly ground black pepper, to taste
- ¼ cup fresh lemon juice
- 2 tbsp. olive oil
- ½ tsp. dried thyme
- 1 bay leaf, crumbled
- 1 clove garlic, minced
- 1 1" piece ginger, peeled and minced
- 3 tbsp. unsalted butter, melted

**1** Season chicken with salt and pepper. Stir lemon juice, oil, thyme, bay leaf, garlic, and ginger in a bowl; add chicken and toss to coat. Cover with plastic wrap; chill 2–4 hours.

**2** Heat a charcoal grill or set a gas grill to high. (Alternatively, heat a cast-iron grill pan over medium-high.) Grill chicken, turning as needed, until slightly charred and cooked through, about 35 minutes, or until an instant-read thermometer inserted into thickest part of a thigh reads 165°. Transfer to a serving platter and drizzle with melted butter.







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## FOOD FOR THOUGHT

I want to keep fighting because it's the only thing that keeps me out of hamburger joints. If I don't fight, I'll eat this planet.

—GEORGE FOREMAN, HEAVYWEIGHT BOXER, *TIMES* OF LONDON, 1990



## Summer Nectar

One balmy night at an artist's retreat in Umbria, my host offered me the syrupy walnut-infused liqueur nocino. I sipped one small, dark glass and then another and have been hooked on it ever since. Nocino must be made with unripe walnuts only, and tradition holds that they must be gathered on June 24, the Feast of San Giovanni. Macerated in sugar and spices, the nuts are steeped in a neutral spirit to extract their flavor. When I returned to the States, I took up the hunt for nocino and was pleased with what I found. My favorite is Aggazzotti Notte di S. Giovanni (\$50), produced on an estate in Modena. Aged for five years, it has an intense nuttiness and is as easy to drink as a fine port—though at 80 proof, it packs a punch. On the sweeter side, Nocino Antica Distilleria Russo (\$35) from Italy's Campania region has pronounced flavors of clove and cinnamon; I like to drizzle it over vanilla gelato. There are also domestic takes on the Italian tradition. Made in Napa Valley, Monteverdi Spirits' delicate nocino (\$30) has an ethereal vanilla finish; over ice with a squeeze of lemon, it's a great *aperitivo*, and it mixes well with cocktails, too (see "Drinks Gone Nuts," page 92). —Stacey Harwood

THE PANTRY, page 95: Info on visiting Al Bayt Al Baghdadi in Dubai, plus where to buy ice cream in innovative flavors, our favorite nocinos, and more.

## PIXEL PERFECT

The editors of *SAVEUR.COM* clicked through a lot of great food blogs before finding one spectacular enough to merit the first-ever Blog of the Year Award—a new category for our fifth annual Best Food Blog Awards, selected from winners across 13 categories.

The Blog of the Year Award winner, Vancouver writer and photographer Stephanie Le's two-year-old site, *i am a food blog* ([iamafoodblog.com](http://iamafoodblog.com))—which also won our Best Cooking Blog Award, Editor's Choice—is indeed a standout. On Le's homepage, we found ourselves staring down one of the most seductive pastries we've ever seen: a peach-pistachio galette that filled our monitor, larger than life. Even for people who work with food for a living, we were overcome with desire.

Like so many of our favorite blogs, Le's is beautiful and inspiring. But what made

hers the best of the best was its illustrative design and its lush photos, which beautifully depict foods we all want to be cooking and eating, including caviar-topped latkes and Ikea-style meatballs.

Le (below) has a strong, friendly voice that segues

effortlessly from explaining the importance of bomba rice in your paella to exalting over the idea of wafled mapo tofu. Her homepage also eschews the old, reliable vertical feed in favor of a slide show

with captivating fonts at top and a clean visual grid that shows off her archive's depth below. The posts themselves are constructed with an art director's eye for composition and flow, white space, and color. It's a cookbook on the computer screen, an online culinary standard-bearer. See all the 2014 BFBA winners at [SAVEUR.COM/BLOGAWARDS](http://SAVEUR.COM/BLOGAWARDS). —The Editors



## ONE GOOD FIND

## GERMAN SWINGER

My new favorite grill goes by an odd name: the schwenker. And its setup is just as peculiar. Derived from the German term for "swivel," its name alludes to the swinging action of the grate, which dangles over a fire from a massive tripod. There's a lot to love about this Teutonic grill. The continuous motion ensures that meat doesn't dry out from resting over intense heat for too long, and the chains are adjustable, offering a degree of control. I lower the chains for quick-cooking burgers and raise them for thick cuts like pork butt. But the best thing about the schwenker is how it fosters communal grilling. The first time I tried mine out—for an inaugural summer barbecue last year—I was free from ceaseless fussing and could enjoy the company of my friends. We gathered around the open fire pit, taking turns nudging the grill as the perfume of smoke and rendered fat filled the air. —Sal Vaglica



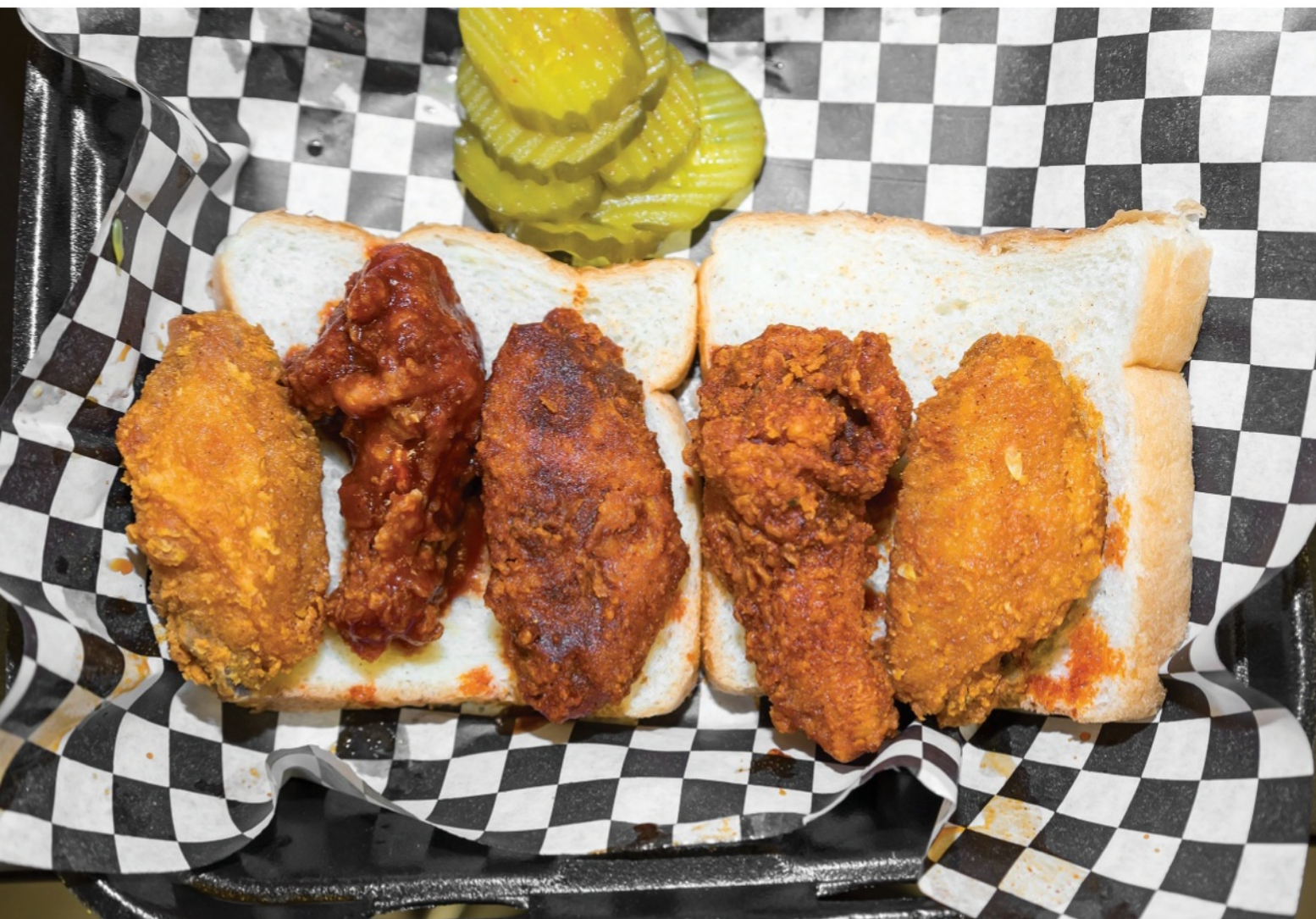




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# Hot Country

In Nashville, a piquant poultry dish has become a way of life

**"Make me hurt,"** murmurs a slender young woman in business pinstripes and high heels before placing her order at the window inside Bolton's Spicy Chicken & Fish, a tumbledown eatery on Nashville's east side. Twenty minutes later, we watch as she carries a wax paper package to a table. She peels back the wrapper, revealing a massive hunk of fried

chicken enveloped in a glistening veil of pepper-red crust beside a slew of dill pickle chips. There is a slice of white bread on top of the chicken, as well as below, to soak up the spicy grease. It looks like a sandwich, but the bones are still in there, and its heft makes picking it up seem absurd. While plastic knives and forks are available, like everyone else here, she

doesn't use them. This is chicken to tear apart with your fingers, to pick at, to gnaw every bit of meat off of every single bone. This is Nashville hot chicken.

With each bite, beads of perspiration build on the woman's brow. She undoes the top buttons of her blouse, removes her earrings from her earlobes and drops them on the table; she

begins to sniffle and breathe heavily, to fan herself and whisper, "Mercy!" several times, as if in a euphoric trance. Finally, when she wobbles to her feet to throw away the bones, she sighs, "I'll be okay," to no one in particular and steps out into the

**Hot chicken from Hot Stuff** (see page 31 for a recipe).





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sunny Music City streets.

Bolton's is one of a handful of Nashville restaurants specializing in hot chicken, as well as hot fish. While the fish—usually fried whiting splashed with hot sauce and served as a sandwich—has comparables in other cities with thriving soul food scenes, hot chicken is in a class by itself.

Each hot chicken joint has its own carefully guarded recipe, but the basic idea is to marinate chicken in a brine of buttermilk

pepper-charged coat, resulting in an infernal delight. Yet, stunning as hot chicken is, heat alone is not what hooks devotees. Aqui Simpson, who opened a hot chicken restaurant in 2007 called 400 Degrees, is convinced it's as much about flavor as ferocity. Good hot chicken should be spicy, yes, but that heat should be tempered by sweetness, juiciness, and an umami richness.

It is said that hot chicken was created as a form of revenge in

now operated by Thornton's great-niece André Prince Jeffries, is the Olympus of Nashville's hot chicken universe. Proprietors of all the other hot chicken places in town learned to love it here first. It was Prince's that first tucked the ferocious bird between slices of bread, and Prince's that scattered pickle chips around it. The seemingly unassuming strip mall joint is also responsible for establishing the near-ubiquitous heat scale of mild, medium, hot, and

clean storefront southeast of the city, we poke the tines of a fork through the brittle red crust on a thigh and watch as juices come pouring out. This piece is crazy moist, sopping the bland supermarket bread with a slurry of spices and chicken fat, transforming it into a starchy, savory pudding that almost no one leaves behind.

Hot Stuff's chicken comes in

*Hot chicken has a way of inspiring devotion verging on addiction. One woman we met in line at Prince's told us she eats it five days a week. "I just need it," she said.*



**A customer picks up an order of hot chicken at Prince's Hot Chicken Shack.**

infused with cayenne, paprika, garlic powder, and other spices. Then it is dredged in more spice and double-fried. Finally, when the chicken is fresh from the hot oil, it is slathered in a fiery buttery paste that melds with the crust, creating a crunchy,

*Contributing editors JANE and MICHAEL STERN are the authors of roadfood.com. Their most recent article for SAVEUR was "From Western Waters" (April 2014).*

the 1930s to purposely hurt the first person ever to eat it. Thornton Prince, the proprietor of a fried chicken restaurant, had a lady friend so irritated by his carousing that early one morning, upon his return from who-knows-where, she served him a plate of chicken with enough pepper punch to drop his sorry ass. But the boob-trapped bird backfired: Mr. Prince liked it. He liked it so much that he put it on his menu. Today, Prince's Hot Chicken Shack,

extra-hot. Prince's medium is as incendiary as a four-alarm Texas chili. And the hot version tests our pain-pleasure tolerance so emphatically that we have yet to find the will to try extra-hot.

Its intensity explains why hot chicken is one preparation in which an otherwise bland breast is like a blank canvas to paint with spice. That's not to say that versions made with dark meat aren't a thing of extraordinary pleasure. At Hot Stuff Spicy Chicken & Fish, a spiffy-

degrees of heat that go from Lil Spice and Lemon Pepper to X-, XX-, and XXX-hot. Ordinary hot (no X) clears our sinuses and takes our breath away. While a manager suggests sweet fruit tea as a salve, it has little effect on a ravaged tongue. What does work, we find, is cake. Hot Stuff's counter is arrayed with slices of layer cake made by local baker Spencer Middlebrooks. And the cooling effect of his tall, silky yellow cake with caramel-tinged mocha frosting is just what our blazing taste buds need.

Though the city's hot chicken joints are informal, this is by no means fast food. For good hot chicken, you wait. Each order is fried to order because a heat lamp would risk a softened crust on a dish in which frangibility is fundamental. Regulars know to phone in their order 20 minutes before they arrive. On the small tarmac around Pepperfire Hot Chicken, which has no indoor dining, cars crowd willy-nilly as their drivers read newspapers, talk on cellphones, or doze



while listening for their names to be called on the loudspeaker.

Isaac Beard opened Pepperfire in the fall of 2010 and is one of the few white men among Nashville's hot chicken purveyors. Beard, a Nashville native, is convinced that this specialty of the city's African-American communities can captivate the country just as its profile in his hometown has grown into a source of citywide pride and the inspiration for an annual hot chicken festival every Independence Day. He may be right. Recently, hot chicken joints have started popping up as far away from Nashville as Brooklyn's Peaches Hot House and Cackalack's Hot Chicken Shack in Portland, Oregon.

Hot chicken does have a way of inspiring devotion that verges on addiction. A woman we met in line at Prince's gleefully told us she eats extra-hot five days a week (the restaurant is closed Sunday

and Monday). I can't help it, she said. "I just need it." 🍗

### **The Guide: Nashville Hot Chicken**

**400 Degrees** 319 Peabody Street (615/244-4467; [400degreeshotchicken.com](http://400degreeshotchicken.com)). **Bolton's Spicy Chicken & Fish** 624 Main Street (615/254-8015). **Hot Stuff Spicy Chicken & Fish** 1309 Bell Road, Suite 218, Antioch (615/712-6100; [hotstuffin.com](http://hotstuffin.com)). **Pepperfire Hot Chicken** 2821 Gallatin Pike (615/582-4824; [pepperfirechicken.com](http://pepperfirechicken.com)). **Prince's Hot Chicken Shack** 123 Ewing Drive (615/226-9442).

### ★ **Nashville Hot Chicken**

SERVES 2-4

For our version of this Nashville classic (pictured on page 28), chicken is tenderized in spiced buttermilk, twice-fried, and then slathered in a fiery paste. Adjust the heat by adding as much—or as little—cayenne as you like.

- 3 cups buttermilk
- $\frac{3}{4}$  cup cayenne
- 9 tbsp. granulated garlic
- 9 tbsp. paprika
- 6 tbsp. onion powder
- 3 tbsp. sugar
- 1  $2\frac{1}{2}$ -3-lb. chicken, cut into 8 pieces, or 3 lb. chicken wings
- Kosher salt and freshly ground black pepper, to taste
- Canola oil, for frying
- 2 cups self-rising flour
- 6 tbsp. unsalted butter, melted
- Sliced white sandwich bread and dill pickle chips, for serving

**1** Combine buttermilk,  $\frac{1}{4}$  cup cayenne, 3 tbsp. each granulated garlic and paprika, 2 tbsp. onion powder, and 1 tbsp. sugar in a bowl; whisk until smooth. Add chicken and toss to coat; cover and chill at least 4 hours or up to overnight.

**2** The next day, drain chicken, rinse, and pat dry; season with salt and pepper. Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 300°. Stir remaining cayenne, granulated garlic, paprika, onion powder, and sugar in a bowl; transfer half to another bowl and whisk in flour. Working in batches, dredge chicken in flour mixture; fry, flipping once, until golden and almost cooked through, 6–7 minutes, or until an instant-read thermometer inserted into the thickest part of a thigh reads 150°. Transfer chicken to paper towels.

**3** Increase oil temperature to 350°. Stir remaining cayenne mixture and melted butter in a bowl; set paste aside. Dredge chicken once more in flour mixture and fry until cooked through, 2–3 minutes more; drain briefly on paper towels and brush with reserved paste. Serve with bread and pickles.

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# Source

BY ADRIAN J.S. HALE

Photograph by Ingalls Photography

## Mean Green

**Looking down at the** spicy paste that came with my sushi takeout, I marvel that I spent most of my life thinking this mixture of horseradish and green food coloring was wasabi. I only recently had my first taste of the real thing—a zesty perennial called *Wasabia japonica* rarely grown outside of Japan—at Markus Mead and Jennifer Bloeser's Oregon coast farm. In 2010, the couple reached out to an acquaintance, the Canadian aquaculturist and wasabi expert Dr. Brian Oates, to ask if horseradish's finicky cousin could grow in the garden of their newly purchased home. He told them that not only would it grow, but it would thrive on their shaded plot near the sea. So, with Oates as a consultant, they launched Frog Eyes Wasabi and began planting the water-loving cultivars—Daruma

and pink-hued Mazuma—in flooded gravel beds. The result is a phenomenal fresh ingredient offering an arresting flavor: sizzlingly hot but with palate-cleansing herbaceousness. It's not just the root of the plant that's edible. I've pickled the crisp stems, scattered the flowers over salads to lend fiery verve, and battered and tempura-fried the tender, peppery leaves. As for the fresh rhizome, I grate that with a microplane and whip it into wasabi butter to slather on steaks, add to bloody marys, or sprinkle over grilled salmon for a piquant punch. It's pricey, but a little goes a long way. Best of all, the fresh wasabi beats the heck out of that sushi bar stand-in when I dab it on my take-out nori rolls. Roots start at \$35 a quarter pound (pricing and availability of leaves and stems varies) at [frogeyeswasabi.com](http://frogeyeswasabi.com).





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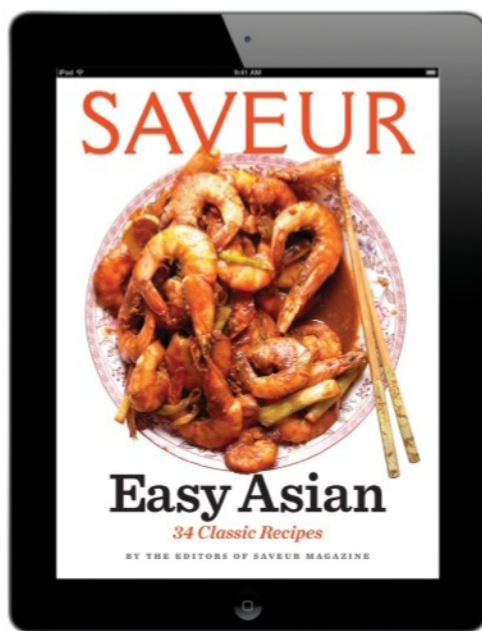


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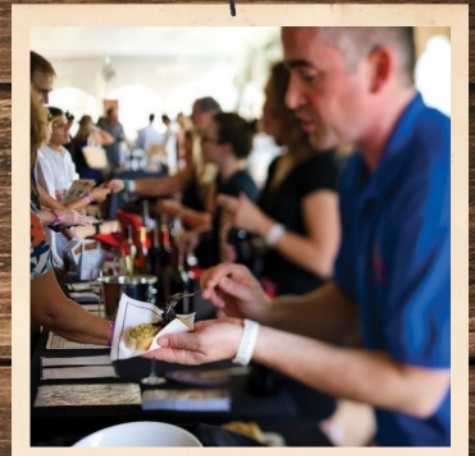


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# Miracle Cure

Though its roots lie in a colonial medicine, the gin and tonic is witnessing a modern-day makeover

**Last summer near Barcelona, I watched** as David Rios of Bilbao's The Jigger Cocktail Bar beat out thousands of other mixologists to clinch the title of Diageo's World Class Bartender of the Year. After a week of baroque cocktails, Rios' finale, a gin and tonic, was an unexpected send-off, but the two-ingredient classic was garnished like a champion, with grapefruit, lemon, and lime peels, and a cinnamon stick lit on fire. It drove home a phenomenon I had been witnessing over the past few years: the elevating of the most straight-laced of cocktails.

In fishbowl-size snifters and dainty stemware, clear or in shades from pink to brown, and garnished with everything from snap peas to berries, this former wallflower—light, basic, satisfying—has blossomed into something complex, celebratory, and sometimes even loud. Curious about the simple cocktail's latent pizzazz, I did some investigating into its past. What I discovered is that the gin and tonic has a history far more fascinating than anyone would suspect.

It started with a South American cure. In the early 1600s, Jesuit missionaries in Peru observed that the locals used a tree bark to reduce fevers. The priests shipped some of the bark back to Rome, hoping to allay the deadly fever *mal'aria*—"bad air"—said to be caught from vapors in swamps, where the mosquitoes that were the real transmitters of the malaria parasite bred. Amid ineffectual treatments such as bloodletting and cobweb sucking, the bark—ground into a powder and mixed into wine, lemonade, or another sweet liquid to balance its alarming bitterness—proved not only a real cure, but a preventive as well.

The antidote quickly spread through Europe after the trees, soon named cinchona for the Countess of Chinchón, wife of a Spanish Viceroy to Peru, who was supposedly cured by the bark, were imported from the colonies. When the British took rule of India in the mid-19th century, they planted them around the subcontinent. Army officers there mixed quinine, the purified substance from the bark, with the British officers' spirit of choice: gin.

Back at home, mechanical carbonation, the infusing of a liquid with carbon dioxide gas, touched off a craze for bubbly drinks, including tonic waters—palatable medicines said to relieve indigestion and other maladies. The first tonic water containing quinine was patented in 1858 in England; the venerable Schweppes came along in the 1870s, just as those Brits in India were starting to see their gin and tonic as not just a medicine but a refreshing beverage as well. Since the British navy used limes to stave off scurvy, the citrus had long been paired with gin in such officers' drinks as the gimlet. It wasn't a stretch for someone to squeeze a brightening slice into a gin and tonic, and thus the traditional

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## Tonic's World of Flavor

Tonic syrups and waters are flavored by a host of aromatic ingredients, including:



**Lime** The peel of gin and tonic's traditional garnish lends bright notes to tonic infusions.



**Citric Acid** Sold as a powder, this fruit-based acid boosts tonic's tang and acts as a preservative.



**Cinchona Bark** Sold as powder or in pieces, this quinine-laden bark gives tonic its bitterness.



**Allspice** Historically added to tonics for its digestive benefits, the warm, sweet spice balances bitterness.



Tonics flavored with lemon juice and peel can balance sweeter gins and added liqueurs.



**Grapefruit** With its bright, floral, and bitter notes, the peel adds complexity to tonic.



**Grains of Paradise** A spice used in Bombay Sapphire gin, this can add floral pepperyness to tonic.



**Lemongrass** The fibrous stalks are chopped to release their mellow lemony oils into the infusion.



**Kaffir Lime** The leaves of this Southeast Asian plant provide a strong flowery citrus bouquet.



**Orris Root** The dried root of a type of iris, this powder smells of violets with a taste akin to raspberries.



**Star Anise** This fragrant Chinese spice suffuses a tonic with a liquorice-like scent.



garnish was established.

The drink spread from India in the early 1900s. Advertising trumpeting its Englishness played a major role in its popularity in America in the 1950s, and it became a New England WASP favorite.

Half a century later, Spain got in on the party. Encouraged by marketing from newer gins like Hendrick's, bartenders such as Rios went crazy for "gin tonic," serving it in oversize goblets with lots of ice and tonic—perfect for Spain's balmy weather. The garnish leapt from lime to a host of botanicals that amplify those used in gin: juniper berries, anise, lemongrass (see "Tonic's World of Flavor," page 37).

Recently, this baroque style of gin and tonic has been adopted by Spanish restaurants in the States. Some give the drink a fresh spin with berries and other fruits; at Miami's Barceloneta,

*The gin and tonic, a former staple of a drink—light, basic, satisfying—has blossomed into something complex, celebratory, and sometimes even loud*

the G & T is tarted up with muddled strawberries. Others choose savory elements that suggest the martini or bloody mary. Chef José Andrés offers ten variations at his restaurants, including the pink peppercorn-spiced Hierba.

All of these versions capitalize on the recent explosion of gin styles. The spirit is characterized by juniper, but beyond that, all bets are now off. Classics like Beefeater may be dry and piney, but new brands, such as Philadelphia's citrus-laced Bluecoat, are fruity and bright, or floral, like the cucumber-

and-rose-flavored Hendrick's. Then there are the potent types once favored by British naval officers. Distilled to about 57 percent alcohol, Perry's Tot or Plymouth's Navy Strength adds a boozy wallop to the summer refresher. Bartenders pick and choose a gin with an eye toward its mixability (see "Many Shades of Gin," right). Dry Plymouth is a suitable partner for the ten dashes of spicy Angostura bitters in the version called The Pretty Tony from San Francisco's Wingtip, while peach-and-raspberry-infused Nolet's gin complements the fruit flavors in the Conquistador at nearby Coqueta.

Along with gin, tonic is undergoing a renaissance as well. Supermarket brands sweetened with corn syrup and sold in plastic that dampens carbonation have given way to artisan tonics in single-serving glass bottles (see "Best Kind of Bitter," page 40). Bartenders and small producers have also begun making their own tonic syrups. Aromatic and not too sweet, these mix with plain soda water and gin in fascinating ways. At The Other Room in Lincoln, Nebraska, for instance, the same aromatics in Bombay Sapphire—raspberry-like orris root and peppery grains of paradise—are used to create a tonic syrup that helps the spirit sing.

Small-batch syrups like bitter-tasting Wilks & Wilson and snappy John's begin with cinchona bark rather than purified quinine, so they are brown in hue. They remind me that at the heart of every gin and tonic is a South American tree that helped save millions from a deadly disease. Now we just drink the stuff for kicks. Still, given a good gin, an intriguing tonic, and a handful of aromatic garnishes, I've found that I can whip up any number of enticing elixirs guaranteed to cure what ails me. 🍸

## Many Shades of Gin



### LONDON DRY

These traditional-style gins are dry enough to take a sweeter tonic. **Beefeater**, launched in 1863, is steeped with juniper and other botanicals for a lengthy 24 hours. **Death's Door** is savory with fennel and coriander. Micro-batch **Sipsmith** is spicy with juniper and tart with lemon.



### FRUITY AND BRIGHT

Use a drier tonic, such as Fever Tree or Schweppes, for these fruit-flavored gins. Dutch-made **Nolet's** is juicy with raspberries and peaches, while loads of citrus peels flavor **Bluecoat**. The abundant coriander spice in **Tanqueray No. Ten** can also register as fruity.



### FLORAL AND AROMATIC

Herb and flower garnishes complement fragrant gins like **Hendrick's**, which is infused with cucumbers and damask rose. Douglas fir, bay laurel, and coastal sage bring the flavors of California's maritime forests to **St. George Terroir Gin**. Scotland's **Old Raj** is boosted with saffron.



### NAVY-STRENGTH

These potent gins stand out in drinks, but they also help other flavors pop. Named for the 19th-century sailors who favored it, the style includes **Plymouth Navy Strength**, dating from 1793, Brooklyn-based **Perry's Tot**, and the slightly less powerful **Martin Miller's Westbourne Strength**. —C.E.



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For hard-to-find ingredients, see page 95.

## Bar Code Tonic

At Bar Code in Bellevue, Washington, cinchona bark infuses the gin rather than the tonic.

- 1½ cups sugar
- 1 tbsp. citric acid
- ½ tsp. kosher salt
- 1 750-ml. bottle dry gin
- 1 cup 190-proof Everclear
- 1 tbsp. cinchona bark powder
- 1 tbsp. grated grapefruit zest
- 1 tbsp. grated lemon zest
- 1 tbsp. grated lime zest, plus wedge for garnish
- 1 tsp. grated orange zest
- ¼ tsp. whole allspice, crushed
- 8 fresh or frozen kaffir lime leaves, chopped
- ¼ stalk lemongrass, chopped
- 4 oz. club soda

Boil 1 cup sugar, the citric acid, salt, and ½ cup water in a 1-qt. saucepan until sugar is dissolved, 1–2 minutes; chill syrup. Stir remaining ingredients except lime wedge and club soda in a sanitized 1-gal. glass jar; let sit at room temperature for 3 days. Strain tonic into a sanitized 1-qt. jar; stir in reserved syrup. Make cocktail: Stir 2 oz. tonic with club soda in ice-filled collins glass. Squeeze in lime wedge and drop into drink.

## Conquistador

This fruity gin and tonic comes from San Francisco's Coqueta.

For the lemon ice and anise tonic:

- 2 tbsp. fresh lemon juice
- 2 tbsp. fresh grapefruit juice
- 1½ tbsp. fennel seeds
- 1 tbsp. cinchona bark powder
- 4 star anise
- Zest of 1 lime, plus 2 tbsp. juice
- Zest of ½ orange
- 2½ cups sugar
- 2 tbsp. citric acid
- ⅛ tsp. sea salt

For the cocktail:

- 2 tsp. fennel seeds
- ½ chile de árbol, stemmed
- 1 tbsp. sea salt
- ¼ Granny Smith apple, cored
- ¼ stalk celery
- Lemon wedge
- 2 oz. gin
- 1 oz. anise tonic (see above)
- 1 oz. club soda
- Fennel frond and star anise, for garnish

**1** Make the ice and tonic: Stir lemon juice and ½ cup water in a bowl; pour into ice cube tray and freeze. Simmer grapefruit juice, fennel seeds, cinchona bark powder, star anise, lime zest and juice, orange zest, and 4 cups water in a 2-qt. saucepan over medium heat until slightly reduced, about 45 minutes. Add sugar, citric acid, and salt; cook until sugar is dissolved, 1–2 minutes. Strain tonic; chill.

**2** Make cocktail: In a spice grinder, grind fennel seeds and chile into a powder; transfer to plate and stir in salt. Purée apple and celery in a food processor into a pulp. Press over a sieve into a cocktail shaker to extract juice. Rub lemon wedge on rim of a rocks glass and dip in fennel salt; add lemon ice cubes. Squeeze wedge over shaker; add gin, tonic, and ice. Shake vigorously and strain into glass; garnish with fennel frond and star anise.

## Queen Victoria Tonic

The Other Room in Lincoln, Nebraska, gave us the recipe for this floral gin and tonic.

- 3 cups sugar
- ⅓ cup citric acid
- 3 tbsp. ground grains of paradise
- 3 tbsp. orris root powder
- 2 tbsp. cinchona bark powder
- 2 stalks lemongrass, chopped
- Zest and juice of 3 limes, plus twist for garnish

- 2 oz. club soda
- 1 oz. gin
- ½ oz. St. Germain liqueur

Boil sugar with 4 cups water in a 2-qt. saucepan until dissolved, 1–2 minutes. Add citric acid, grains of paradise, orris root, cinchona bark, lemongrass, and lime zest and juice; simmer 30 minutes. Strain and chill tonic. Stir 1 oz. reserved tonic, the club soda, gin, and St. Germain in a highball glass with 1 large ice cube; garnish with lime twist.

## Dill G & T

Pickle juice gives a briny note to this drink from bartender Jordan Gold of L.A.'s Ray's and Stark Bar. Combine 2 oz. navy-strength gin and ½ oz. kosher dill juice from a jar in a rocks glass over 1 large ice cube; top with 3 oz. tonic. Garnish with lemon verbena leaves, dill frond, and lemon twist.

## Hierba

Pink peppercorns add a spice to this gin and tonic from chef José Andrés. Combine 1½ oz. each dry gin and tonic syrup in a wine glass with 1 large ice cube. Add 4 oz. club soda; garnish with 3 whole pink peppercorns, plus lime wheel, orange peel, and rosemary sprig.

## Los Gintonic

Citrus-flavored tonic balances vermouth's sweetness in this

drink from Aragona in Seattle. Combine 1½ oz. navy-strength gin and ½ oz. dry vermouth in an ice-filled shaker. Shake vigorously and strain into an old-fashioned glass filled with crushed ice; top with 3 oz. bitter lemon tonic and garnish with a lemon peel.

## Mother-of-Pearl

This gin and tonic from Atlanta's The Optimist uses celery in the salted rim, bitters, and garnish. Mix 1 tbsp. kosher and 1 tsp. celery salts on a plate. Dip the rim of an old-fashioned glass in water and then in salts. Add ice, 1½ oz. gin, and 2 dashes celery bitters; top with 3 oz. tonic. Garnish with celery sprig and fennel frond.

## Plymouth Gin Tonic

Sweet-tart strawberries pair with spicy peppercorns in this cocktail from Miami's Barceloneta. Muddle 2 strawberries and ⅛ tsp. freshly ground black pepper in a shaker; pour into an ice-filled goblet. Stir in 1½ oz. navy-strength gin. Top with 4 oz. tonic; garnish with a strawberry.

## The Pretty Tony

Angostura bitters brighten this drink from Wingtip in San Francisco. Pour 1½ oz. navy-strength gin into an ice-filled rocks glass; squeeze in half a lime and drop into drink. Stir in 10 dashes Angostura bitters and 2 oz. tonic.



## Best Kind of Bitter

Tonic syrups, which get their brown hue from cinchona bark, are meant to be mixed with the spirit and soda water to create a gin and tonic. These include, from left, citrusy **Small Hand Foods**, deliciously bitter **Wilks & Wilson**, and woody **TomR's**. Bottled tonic waters are infused with purified quinine. Choose those sold in glass, which retains carbonation. **Q Tonic** is sweetened with agave, while **Fever Tree** uses cane sugar. Zesty **Fentiman's** is infused with kaffir lime leaf and lemongrass. —C.E.



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## Classic

BY JAMES OSELAND

Photographs by Ingalls Photography



# Salad Supreme

Indonesia's peanut-sauced gado-gado satisfies even the heartiest of appetites



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It was **gamelan** music that woke me from my sleep, but it was the *gado-gado* that awoke my palate. One night back in the early 1980s, while I was staying with friends in Jakarta, the rhythmic strains of an Indonesian band of xylophones, gongs, and cymbals beat in through my darkened window. Curious, I rose from bed and went out to the back alley, where a group of transvestite performers—one of many such roving troupes called *banci*—were executing an exquisite West Javanese dance. They were performing for loose change, which I gave them, along with friendship, and one night, while they were still encamped nearby, they invited me to dinner. Beside the fire, we ate a meal of such intricacy and flavor, it was even more thrilling than the dance. This was my introduction to *gado-gado*, a dish I have loved ever since.

*Gado-gado*, Indonesian for “potpourri,” truly lives up to its

name. It’s a salad, but a monumental one: a kitchen-sink assemblage of raw, blanched, and fried vegetables—carrots and cucumbers and shredded cabbage; long or green beans, spinach, and bean sprouts; even potatoes. Hard-cooked eggs, along with fried tempeh or tofu, lend protein. *Lontong*, white rice steamed in a shaft of bamboo and sliced into thick green-tinged disks, is loaded on for substance. *Krupuk*, puffy fried chips flavored with dried shrimp or bitter *melinjo* seeds, add crunch.

But the pièce de résistance of *gado-gado* is the ambrosia-like sauce. A dressing of fresh-roasted peanuts, it bespeaks the historical importance of Jakarta as a trade center. The nuts, a 16th-century Portuguese and Spanish import from the Americas, get blended with chiles, garlic, palm sugar and vinegar, coconut milk, and shrimp paste to make a spicy, pungent concoction, whose main ingredient gives it smoky-sweet depth. More complex, and also lighter, than the knock-off peanut sauces found at Westernized Thai restaurants in the States, it is a staple, also used for dipping the grilled skewers called *sate*, that shows off the sophistication of Indonesian cooking. Atop the melange that makes up *gado-gado*, it shines.

There are many variations of *gado-gado* in Indonesia. The dish originates in Western Java, where Jakarta is located, and it benefits from the abundance of fresh produce in that agricultural region. At streetside pushcarts there, diners choose from a veritable salad bar of ingredients, assembled to their liking and dressed on the spot. *Karedok* is a version made entirely of raw vegetables and aromatics; *ketoprak* includes vermicelli-like noodles (see “All in the Sauce,” left).

At home in Manhattan, I make my *gado-gado* with the

works, stopping at the nearby farmers’ market and loading up on whatever looks good. When my American friends ask me why I’m so compelled by Indonesian food, I tell them about this triumphant dish, and then I invite them over for a taste. At first they’re skeptical: With its hodgepodge of ingredients, *gado-gado* sounds like it wouldn’t work. But then they eat it, and they experience, as I did years ago in Jakarta, the music of this dish, as its flavors and textures so deliciously coalesce. 🍴

## Gado-Gado

(Indonesian Vegetable Salad with Peanut Dressing)

SERVES 6

The aromatic peanut sauce for this Indonesian salad (pictured on page 42) can be served with nearly any combination of vegetables. For hard-to-find ingredients, see page 95.

- 1½ cups roasted unsalted peanuts
- 1½ tsp. Indonesian shrimp paste
- ¼ cup grated palm or dark brown sugar
- 2 cloves garlic, peeled
- 1 Holland chile, chopped
- ¾ cup unsweetened coconut milk, preferably UHT from a carton
- 1 tbsp. palm or rice vinegar
- Kosher salt, to taste
- Peanut oil, for frying
- 1 lb. medium Yukon gold potatoes, peeled and sliced ½” thick
- 7 oz. firm tofu, drained, pressed, and cut into ½”-thick triangles
- 5 oz. Chinese water or regular spinach, tough stems trimmed, leaves cut into 2” pieces
- 4 oz. long beans or regular green beans, trimmed and cut into 2” pieces
- 2 cups mung bean sprouts
- 2 medium carrots, sliced ¼”

- thick on an angle
- ¼ head green cabbage, cored and cut into 1½” pieces
- 1 Kirby cucumber, sliced ½” thick on an angle
- 15 Indonesian shrimp chips, fried
- 3 eggs, hard-boiled, peeled, and halved

**1** Heat a 12” nonstick skillet over medium heat. Cook peanuts until golden, 8–10 minutes; let cool. Transfer to a food processor; pulse until ground. Return skillet to medium-high heat. In a piece of aluminum foil, wrap shrimp paste into a flat package; cook, flipping once, until toasted and fragrant, 2–4 minutes. Let cool, unwrap, and transfer to food processor. Add sugar, garlic, and chile; purée into a paste. Transfer paste to skillet and add coconut milk; cook over medium heat, stirring constantly, until mixture begins to separate, 5–7 minutes. Stir in vinegar, salt, and ½ cup water; simmer until sauce is thickened, 2–3 minutes.

**2** Heat 2” oil in a 6-qt. saucepan until a deep-fry thermometer reads 350°. Working in batches, fry potatoes until golden and cooked through, 3–4 minutes. Using a slotted spoon, transfer to paper towels to drain. Fry tofu until puffed and golden, about 2 minutes; drain on paper towels. Bring a large pot of salted water to a boil; working in batches, cook spinach, beans, sprouts, carrots, and cabbage until just tender, 30 seconds to 1 minute for spinach, beans, and sprouts and 2–3 minutes for carrots and cabbage. Using a slotted spoon, transfer vegetables to a bowl of ice water until chilled; drain, spread on paper towels to dry, and transfer to a large platter. Add potatoes, tofu, and cucumber. Top with reserved sauce, shrimp chips, and eggs.



## All in the Sauce

The Indonesian salad called *gado-gado* takes on all sorts of spins. *Karedok*, a variation from Western Java’s major ethnic group, the Sundaese, is a dish composed entirely of raw vegetables: shredded cabbage, crispy long beans, juicy mung bean sprouts, tender Thai eggplant, fragrant Thai basil, cucumber, savory fried shallots. For the heftier *ketoprak*, the cabbage and bean sprouts mingle with fried squares of tofu, halves of hard-boiled eggs, thick slices of bamboo-steamed *lontong* rice, and tangles of thin noodles. But no matter the version, all are dressed in the same delectable peanut sauce. —J.O.



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# Ingredient

BY CHRISTOPHER TAN

Photographs by James Oseland

## Blades of Glory

The Southeast Asian grass called pandan brings floral vivacity to all sorts of dishes

**When I was growing up** in Singapore, pandan—a perennial grass with an intoxicating aroma—was everywhere. Its subtle perfume suffused so many of my favorite foods: birthday cakes, the cassava cookies my grandma and I made for Chinese New Year, and the chicken simmered in a vibrant tomato and chile sauce that I got hooked on back in my teens. Still, I didn't realize how much I cherished it until I moved to London for college. That's when, living on my own for the first time, I discovered that cooking with pandan would instantly assuage any feeling of homesickness; my heart would lighten as my kitchen filled with its familiar smell of flowers, grass, popcorn, and hay. Even today in Singapore, simply walking past a pandan plant on a sweltering summer day and breathing

blackened, signs that the pandan has been frozen too long.

Fresh leaves can also be found at some Asian markets, especially in places with a warm climate and large Southeast Asian populations, such as the West Coast and Florida. With fresh pandan, look for firm deep-green leaves—avoid brown or shriveled leaves. Wrapped in a damp paper towel and stored in the crisper of the refrigerator, fresh pandan leaves will keep for several days. As only the mature green leaves are fragrant, separate the blades before cooking, and trim off the whitish ends. Discard these, along with any immature pale leaves at the heart of the clump. —C.T.

### Pandan 101

The fragrant plant *Pandanus amaryllifolius*, variously known as pandanus leaf, pandan, and screwpine in English, is a beloved aromatic throughout Southeast Asia. In the U.S., pandan is widely available frozen and can usually be found at Asian grocery stores.

Because of its sturdiness, pandan can be kept in the freezer, where it retains much of its aroma. There is no need to thaw leaves before cooking; just use them as you would fresh. When buying frozen leaves, avoid those that are covered in ice crystals or





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in its sun-triggered scent is the shortest road to bliss I know.

The Pandanaceae family is a large one, its members ranging from small shrubs to huge trees. But the aromatic *Pandanus amaryllifolius*, native to Southeast Asia, is the only species whose leaves are used for cooking (see “Pandan 101,” page 46). Called *pandan wangi*, fragrant pandan, in Indonesia, the plant is essentially a giant clump of grass, with long sharp blades spiraling outward from a central stem (hence its other common name, screwpine). Because of their length—anywhere from two to seven feet—the blades are generally cut into segments or tied into knots to get them to a manageable size. They are also tough and fibrous to the point of being inedible, so they are used as a seasoning only.

Cooks throughout Southeast Asia have devised a panoply of techniques for harnessing pandan’s full character. The leaves can be spread out as a bed for steamed items, cut and folded to make cups for small confections, or blanched and then wrapped and tied around various fillings to make boiled dumplings. In Mangalore in southwestern India, large pandan leaves are coiled into cylindrical molds, filled with a fermented rice and lentil dough, and steamed to make fluffy breads called *moode*, which bear the impression of the leaf fibers as well as their heady aroma. Thai cooks infuse egg custard batter with pandan’s flavor by tying a few leaves into a tight knot, then submerging them in the mixture and repeatedly massaging the bundles by hand, bruising them until they release their oils.

As this range of preparations suggests, pandan is wonderfully adaptable; its flavor works equally well in both savory and sweet preparations. When using it for desserts, I’ll

pound the leaves to a pulp with a little water in a mortar and then wring out the viridian juice for two of my favorite Malay sweets. One of them is *onde-onde*, poached pandan-green rice flour dumplings with a shaggy coat of shredded coconut. Plump with a filling of melted palm sugar, they burst with a flowery sweetness when bitten.

The other is a beloved party treat from my boyhood: pandan chiffon cake. Tall and regal, it is a curious manifestation of America’s culinary influence on my native country. In 1948, the U.S. magazine *Better Homes and Gardens* published a General Mills recipe for chif-

vanilla bean. Shrill and cloying, it lacks the nuances of the fresh leaves. So when I bake pandan chiffon at home, I juice as many as 50 leaves to get a cake that, unlike the commercial versions, is naturally fragrant. It’s one of my signature potluck dishes.

I also love using pandan to make the spicy, ruddy Malaysian dish *ayam masak merah*, chicken cooked in a tomato and chile gravy. I bruise a dozen leaves, then bundle and knot them before setting

them to simmer in the sauce, where each bundle releases its oils. I always add extra leaves to the pot; their cool, sweet perfume tames the chiles’ heat and softens the tomatoes’ acidity. And a few leaves cut into three-inch pieces and added to a pot of plain rice imbue the grains with an exquisite flavor as it steams.

I’ve also found that wrapping foods with the leaves is one of the easiest ways to impart pandan’s flavor. A Thai friend showed me how to make *gai hor bai toey* by bundling marinated chicken chunks in the plant’s larger leaves, then steaming the parcels and deep-frying them. Each time I make it, I watch closely as the leaves start to brown in the hot oil, inhaling deeply as the sugary marinade caramelizes and pandan’s flowery scent morphs into a woody nuttiness.

Though I’ve been cooking with it for decades,

pandan still delivers surprises. On a recent afternoon, I was in my kitchen making *kue bika ambon*, a rich, eggy Indonesian cake prepared with coconut milk that’s boiled with pandan leaves, lemongrass stalks, and kaffir lime leaves. By some mysterious synergy, the combined aromas of the finished dish conjured an extraordinarily vivid scent reminiscent of damask roses. I’d wager that a Parisian perfumer couldn’t create anything better. 🐼



**Clockwise from top left: Malay-style red-cooked chicken with pandan; pandan, palm sugar, and coconut dumplings; Thai pandan-wrapped chicken; pandan chiffon cake. See page 50 for recipes.**

fon cake. Years later it made its way to Southeast Asia—most likely on boxes of imported cake flour—where it picked up a local flavor. By the 1970s, emerald green chiffon cake was all the rage from Indonesia to Singapore; it’s just as popular today as it was 30 years ago. Most commercial versions of the cake are made with artificial pandan paste, a lurid Day-Glo green substance that bears as much resemblance to the real thing as cheap vanilla extract does to real

CHRISTOPHER TAN is a Singapore-based writer. His most recent article for *SAVEUR* was “Spice World” (March 2014)



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## Ayam Masak Merah

(Malay-Style Red-Cooked Chicken with Pandan)

SERVES 4

Pandan leaves add a floral tone to this sweet and spicy chicken dish (pictured on page 48). For hard-to-find ingredients, see page 95.

- 1 2½–3-lb. chicken, cut into 8 pieces
- 1 tbsp. fresh lime juice
- ½ tsp. ground turmeric
- Kosher salt, to taste
- 1 tsp. ground coriander
- 5 cloves garlic, peeled
- 5 red Holland chiles, stemmed and thinly sliced
- 2 candlenuts or 4 unsalted macadamia nuts
- 2 stalks lemongrass, trimmed and thinly sliced
- 1 1" piece ginger, peeled and thinly sliced
- ½ small yellow onion, sliced
- 12 fresh pandan leaves, rinsed, or 18 frozen
- ¼ cup canola oil
- ½ cup tomato paste
- 1½ tbsp. honey
- 1 stick cinnamon
- Cooked white rice, for serving

**1** Toss chicken, lime juice, turmeric, and salt in a bowl; let sit 40 minutes. Purée coriander, garlic, chiles, candlenuts, lemongrass, ginger, onion, and 2 tbsp. water in a food processor into a paste. Gently crush pandan leaves; divide into 2 bunches and knot each bunch.

**2** Heat oil in a 6-qt. saucepan over medium-high heat. Fry reserved paste until slightly caramelized, 6–8 minutes. Add tomato paste; cook 1 minute. Add chicken; stir to coat. Stir in pandan, honey, cinnamon, and 1 cup water; boil. Reduce heat to medium; cook, slightly covered, until chicken is cooked through, 25–30 minutes. Uncover; cook until sauce is thickened, 6–8 minutes. Serve with rice.

## Gai Hor Bai Toey

(Thai Pandan-Wrapped Chicken)

SERVES 2–4

Hunks of boneless chicken are wrapped in pandan, steamed, and then deep-fried in this classic Thai dish (pictured on page 48). For hard-to-find ingredients, see page 95.

- 5 tbsp. grated palm sugar or light brown sugar
- ½ tsp. ground white pepper
- ¼ tsp. kosher salt
- 4 cloves garlic, peeled
- 2 cilantro roots or 4 tender cilantro stems, chopped
- 1 1" piece ginger, peeled and thinly sliced
- 1½ tbsp. coconut milk, preferably UHT from a carton
- 1 tbsp. toasted sesame oil
- 1 tbsp. Worcestershire sauce
- 2½ tsp. oyster sauce
- 3 tbsp. dark soy sauce
- 2 tsp. cornstarch
- 6 boneless, skinless chicken thighs, halved
- 1 tbsp. light soy sauce
- 1 tbsp. granulated sugar
- 1 tbsp. sesame seeds
- 12 2" wide fresh or frozen pandan leaves, rinsed or defrosted
- Canola oil, for frying

**1** Purée 3 tbsp. palm sugar, the pepper, salt, garlic, cilantro, and ginger in a food processor into a paste. Add coconut milk, sesame oil, Worcestershire, oyster sauce, 1 tbsp. dark soy sauce, and the cornstarch; purée until smooth. Transfer to a bowl, add chicken, and toss; cover with plastic wrap and chill 4 hours. Simmer remaining palm sugar and dark soy sauce, plus the light soy sauce, granulated sugar, and 2 tbsp. water in a 1-qt. saucepan over medium heat until sugars dissolve, 1–2 minutes. Transfer sauce to a bowl; sprinkle with sesame seeds.

**2** Lay 1 pandan leaf with stem

side facing upward on a work surface; place 1 piece of chicken over center of leaf and tie leaf in a knot. Wrap loose ends of leaf around chicken, flipping package; tie another knot, encasing chicken, and trim ends. Arrange chicken packages in a single layer on a 10" pie plate. Boil 1" water in a 14" flat-bottom wok fitted with an 11" bamboo steamer. Place plate with chicken packages in steamer base and cover; steam until almost cooked through, 10–12 minutes.

**3** Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 350°. Working in batches, fry chicken packages until cooked through, 1–2 minutes; drain on paper towels. Unwrap and serve with reserved sauce.

## Onde-Onde

(Pandan, Palm Sugar, and Coconut Dumplings)

MAKES 18 DUMPLINGS

These little one-bite desserts (pictured on page 48) burst in the mouth, releasing a flood of melted palm sugar. For hard-to-find ingredients, see page 95.

- ¼ tsp. kosher salt
- 1 mature coconut, cracked open and finely grated, or 1 cup desiccated coconut, steamed (see "Snow White," page 94)
- 7 fresh pandan leaves, rinsed or 10 frozen, chopped
- 2 cups mochiko (glutinous rice flour)
- ¼ tsp. pandan paste or ½ tsp. green food coloring, mixed with ¼ cup water
- ⅓ cup grated palm sugar, divided into 18 balls

Toss salt and coconut in a bowl; set aside. Purée pandan leaves and ½ cup water in a food processor into a pulp. Press over a fine-mesh sieve set over a bowl to extract juices; discard solids. Stir in flour and pandan paste;

knead dough until smooth. Divide dough into 18 balls. Bring a 6-qt. saucepan of water to a boil. Working with 1 ball dough at a time, press a finger into ball to make a pocket; fill with 1 ball sugar. Pinch edges of dough around sugar; roll into a ball. Working in batches, cook dumplings until they float, 3–4 minutes. Using a slotted spoon, drain dumplings briefly; roll in coconut mixture. Serve warm or at room temperature.

## ✦ Pandan Chiffon Cake

SERVES 8–10

This Southeast Asian take on the chiffon cake (pictured on page 48) gets its emerald hue and blossomy scent from the inclusion of plenty of pandan leaves.

- 1 cup cake flour
- 1¼ cups superfine sugar
- 1½ tsp. baking powder
- ½ tsp. kosher salt
- ¾ cup coconut milk
- ½ cup canola oil
- 18 fresh pandan leaves (see page 95), rinsed and dried, or 24 frozen, chopped
- 8 eggs, separated
- 1 tsp. cream of tartar

Heat oven to 325°. Whisk flour, 1 cup sugar, the baking powder, and salt in a bowl. Purée coconut milk, oil, pandan, and yolks in a blender; strain through a fine-mesh sieve set over dry ingredients and whisk to make a smooth batter. Using an electric hand mixer, beat whites and cream of tartar in another bowl until soft peaks form. Beat in remaining sugar until stiff peaks form; fold into batter. Transfer to an ungreased 10" tube pan, and smooth top. Bake until golden and a toothpick inserted into cake comes out clean, 50–55 minutes. Invert pan onto a wire rack; let cake cool completely upside down. Run a knife between cake and side of pan to release the cake.





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# A Seaside Supper

When I was eight years old, one of my dad's pals invited us to a clambake near our home on the Jersey shore. There was a certain drama to the whole thing. Digging the pit, gathering rocks to line it, layering on clams, lobsters—even hot dogs—and covering it with seaweed and a wet tarp. An hour later, when that tarp was lifted, the steam rose ten feet high, releasing an explosion of seafood aromas. It was stunning. What I learned that day is this: No cookout on the planet comes close to a clambake. Here's how to pull one off.

**1** If you're cooking on a public beach, bring the required permits. Choose a level spot above high tide; dig a three-by-four-foot pit about two and a half feet deep. Using the back of the shovel (see "Clambake Toolbox," page 91), pack the sand around the pit to form walls. Line the bottom and halfway up the sides with dry softball-size rocks you've brought with you or have scavenged from the beach.

**2** Arrange 10 to 15 two-foot logs in a tepee shape over the top of the rocks. Stuff balled-up newspaper between the logs and light a fire. As the logs burn down, keep feeding the fire with fresh logs, making sure all the rocks remain covered. Burn the logs to charcoal-size embers, about three to four hours. Use

the shovel or a rake to spread the embers evenly over the rocks.

**3** Working quickly, line the bottom of the pit with a two-inch layer of tide-soaked seaweed you've bought or gathered from the beach.

**4** Arrange slower-cooking foods in an even layer over the seaweed: rings of Portuguese *chouriço* or Italian sausage (three to six pounds); seasoned chicken quarters (three to six pounds) wrapped in a double layer of aluminum foil; and mesh bags full of new potatoes and peeled pearl onions (two to three pounds each).

**5** Add another layer of seaweed and place faster-cooking items

on top: lobsters and crabs; ears of corn with the silks removed and the husks left on (about a dozen each); mesh bags full of mussels and steamer clams (four to six pounds each). Place a few eggs over the top, leaving one within easy reach at a corner so you can test the clambake for doneness.

**6** Add another layer of seaweed; cover the pit with a canvas tarp soaked in seawater. Weigh the tarp down at the edges with rocks. Place two pounds of unsalted butter in a small lidded saucepan and place the pan on top of the tarp at the edge of the pit. Set a timer for one hour.

**7** After one hour, use tongs or heatproof gloves to retrieve the

egg from the corner. If it is hard-boiled, the clambake is cooked. Carefully remove the tarp, so as not to drag sand over the food. Using tongs or heatproof gloves, transfer the food to serving platters.

**8** Serve immediately with lemon wedges, melted butter, and Old Bay seasoning, if you like.

JASPER WHITE is chef-owner of Boston's *Summer Shack Clambake-on-Wheels*.





## Clambake Tips

**A.** If you're baking on a windy day, dig your pit deeper (about three to four feet) to protect the fire.

**B.** Use dry rocks to build your pit; wet ones can burst in the fire's heat. **C.** Store perishables in an ice-filled cooler. Take plenty of backup ice, as it can take four hours for the fire to burn down before you start cooking. **D.** Use large mesh bags or a plastic tub to soak the seaweed in seawater.

It will keep foods moist and briny as they cook. **E.** If you're a landlubber, you can cook a clambake on your stovetop or grill. All you need is a large stockpot and a handful of seaweed. Alternatively, you can use a clean kettle grill (see [SAVEUR.COM/CLAMBAKE](http://SAVEUR.COM/CLAMBAKE) for methods).

—Kellie Evans







## A Gift from the Sea

Summers on the Maine coast provide one writer with the delicious tokens of a special friendship

**I'm not a person** who likes secrets, but I do have one.

On the island in Maine's Penobscot Bay where my parents own a house and I have spent summers since I was a child, the morning fog burns slowly off the milky gray sea. Kids run down the dock in bright red-and-blue life preservers on their way to sailing class, and some other parent invariably asks, "What did you have for dinner last night?"

On an island that has no restaurants, people cook, and they pride themselves on the meals they make for their families. My answer varies. If I've grilled pork tenderloin or made pesto for spaghetti, I recount every detail. But if we had crab, steamers, or lobster, I find a way to change the subject. "Did you happen to see the moon last night?" I ask.

You see, I am friends with a lobsterman. Because we are friends, which feels lucky anyway, I get access to the most amazing fish. It's like having a backstage pass—a culinary jackpot that feels almost undeserved.

A decade ago, during my first marriage, my then-husband and I took a break from our steep Manhattan rent and lived on the island

from late May through Christmas while he worked on his dissertation. My parents' primary residence was a New York apartment as well, but they had winterized part of their Maine summer house in anticipation of their retirement, and they invited us to stay there.

All I had ever known was summertime. People leave their doors open, welcome a neighbor over to pick herbs from the garden. But during that autumn, I grew attuned to a different rhythm on the island. In early October, when the wind turned to the northwest, the sea changed from a patchy blue-jean color to a brighter, deeper indigo. Once all the boat traffic of the summer community eased up, the sea otters, seals, and bald eagles came out in the open to frolic and fish.

In the evenings, I took a rug hooking class at the Baptist church. The New England islander gals and I would titter as we made the joke, over and over again, about how we were going down to "hook" at the church. "Here we are, a bunch of hook-ahs!"

It's a small community even in the summer, but once the vacationers depart, the numbers drop by more than half. And although people try to mind their own business, everyone knows almost everything: who's got a new puppy, whose teenager is being naughty.

IT WAS ONE AFTERNOON AROUND Halloween, when I was buying a meatball sub to split with my one-year-old, Hugh, at the only market on the island when I made an unlikely friend. I'll call him

ISABEL GILLIES' most recent article for *SAVEUR* was "Table for One" (May 2014).



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Mike. I don't know why we started talking at the register or what the conversation was about. The kid? The change of the leaves? Our interaction was not long or involved, but I got him and he got me. Had we grown up as neighbors, he might have taught me how to hunt fish-bait worms, and I might have shared my Marlboro Lights with him and listened to mix tapes of Duran Duran on the dock. But we didn't know each other as teenagers, and we didn't live next door. Since that first chat, we haven't seen each other much. We hardly know a thing about each other, but I know he is my friend as much as I know there is salt in the sea.

The man is a giant; his hands are the size of frying pans. He was probably a looker as a teenager. Weather and time have taken some toll, but not much. He has a wide lopsided smile and shiny intelligent eyes. But for this city girl, the most exciting thing about him is that he is a lobsterman with a 32-foot wooden-hulled boat named after his daughter. Traps, pots, lines, bait—the real deal. He is in the brotherhood, part of an enduring group of capable men (and some women) who go out on the erratic ocean alone. Skeptical of strangers, lobstermen are keepers of secrets, working in the howling wind and hot sun, the icy snows, and bewildering fog. When I was growing up, the lore was that they had the right to shoot anyone who messed with their traps.

EVENTUALLY, MY FIRST MARRIAGE ended and I remarried. I returned to living in New York City and spending summers in Maine. I would buy seafood from Mike, but over time our relationship evolved. He became my teacher. We had talked now and again about his job, what he saw out there, how the business was. At some point I said, "I'll take anything you find!" Or something like that, so he started leaving me surprises—challenges, really.

When we order something from Mike, he leaves it in a plastic basket cleated at the end of our dock, closing the lid as a signal that something has been delivered. One July day the basket was shut, though I hadn't ordered anything. I pulled on the prickly fiberglass rope and hauled it up, water streaming through the holes on its sides like a colander. A massive cod was flopping around inside. I shouted to the kids, "Look at this thing!" My three kids, who were eight, nine, and ten, stood with me, bent over, gaping at a fish bigger, glossier, and more thrashingly alive than anything we had seen in an ice bed at a fishmonger's counter. "How are ya gonna kill it, Mama?" asked Thomas, the eight-year-old.

Although we live steps from the sea, we are gardening people; we do not fish. I had no idea what to do with this creature, so I called the Island Market to beg the owner to clean and fillet the cod for me. No luck—too busy in high-season. I googled "fish butchering" on my laptop in the kitchen, but the graphic videos I found were more intimidating than helpful. Leaving the kids watching videos of Tsukiji Fish Market in Tokyo, I walked back down to the dock and pathetically scanned the waters in hopes that I could wave down Mike's boat.

It was an improbable notion. Fishermen are notoriously tight-lipped about their whereabouts. I certainly didn't know where he was. I would have to handle this myself. Like a lot of well-meaning New Yorkers, I've always talked the big talk about farm-to-table food. Now, with a cod taking its last breaths on my dock, I had to put my money where my mouth was. I got the biggest knife I could find from the house. The kids watched from nearby as I knelt and looked into the

creature's eye, putting my hand on its cool, taut skin. "I don't think I can do it," I said, my voice quavering. "Just do it quickly," Hugh, now nine, said.

And I did. Taking deep breaths and telling myself not to be such a wimp, I cut off the fish's head. It was not a clean blow; bone and gills do not give way easily to a home cook's dull blade. I could feel the quivering life inside the fish, even though it would soon be gone. With the point of the knife, I drew a line down its belly so the guts could fall out. I felt nauseated.

*Is this how you do it, friend?* I thought. What was he thinking, leaving me with such a job? Still, I cooked the fish, pan-searing it with fresh rosemary and thyme from the garden. Mike probably didn't think I knew how to clean a fish, but he was giving me the opportunity to learn—one I may not have had otherwise.

NOT ALL OF HIS DELIVERIES are as daunting. Sometimes late at night we return from a dinner at a neighbor's house, and there is a wooden basket of clams in the kitchen sink. I laugh out loud

*Since that first chat, we haven't seen each other much. We hardly know a thing about each other, but I know he is my friend as much as I know there is salt in the sea*

knowing I'll have to make a chowder the next day or host an impromptu steamer night, when we'll eat them from bowls and drink lots of beer. In my fantasy of him, Mike is encouraging me to gather people to feast on what he's found, with no expectation of an invitation.

Once, digging in the freezer for ice cream, I discovered two bags of December Maine shrimp. Oh, dude! How the heck do I cook these? I wondered. The next day, it would be my duty to get to work, reading cookbooks, browsing food blogs—researching the tiny orange-pink shell-less gems so that I didn't ruin them.

We don't talk money. Every once in a while I write him a check that I hope is well in excess of what he has given me—if you can put a price on it. I worry about him during the winter, when the lobster-hungry summer folks like me have gone home. In recent years, warmer waters have caused lobster populations to explode, and prices have plummeted. Mike has told me they are as cheap as hot dogs. I would write him a check for a million dollars if I could.

SOME LATE AFTERNOONS when we've returned home, I open the fridge to start the supper I planned, and on the shelf is a pound of crab so fresh it would be a crime to freeze it. He's already boiled and picked it from the shell by hand. So, a change of plan: What is in the garden or freezer that could possibly complement something that, alone, tastes god-sent?

My mother came up with the only recipe I know that honors such beautifully hand-picked crab. She warmed it in thick cream and served it over rice with peas on the side—no salt needed, just a grind of black pepper, and maybe butter. Now, any time a visitor arrives, we make it as a welcome dinner; the family calls it First Night Crab. It's very simple, but it's what I'd want for my last meal. It tastes like Maine and the sea and summer's lazy days. And, secretly, for me, it tastes like friendship. 🦞

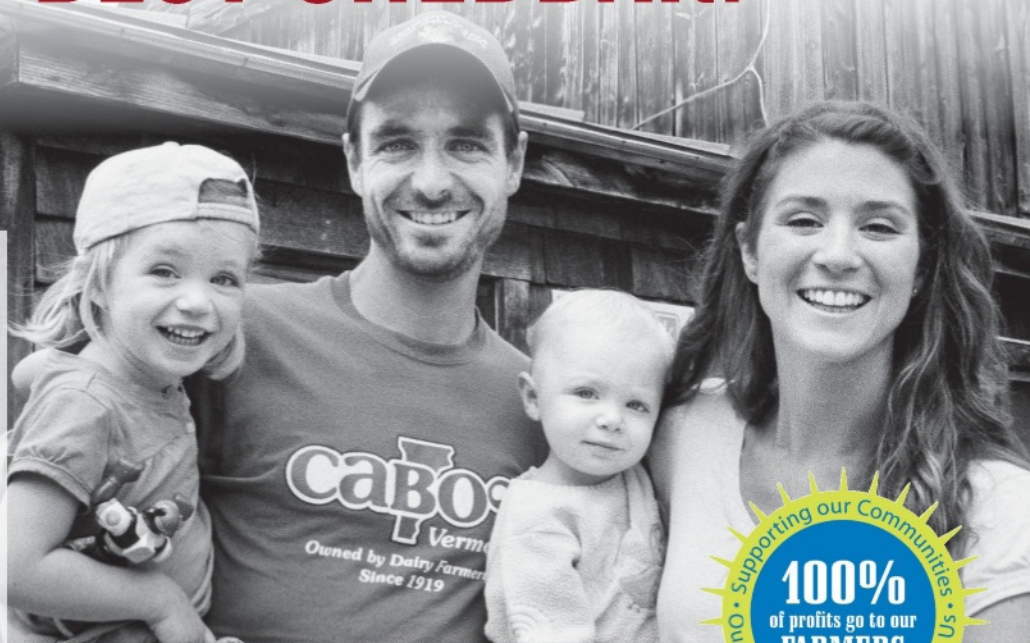


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## GRILLED SHRIMP SALAD WITH ORANGE-MINT DRESSING

MAKES 4 SERVINGS

### INGREDIENTS

- |  |   |  |
|--|---|--|
| 1 ¼ pounds large fresh shrimp, peeled and deveined | 3 tablespoons sherry vinegar  | 2 large vine-ripened tomatoes, cored and diced             |
| 1 tablespoon plus 3 tablespoons olive oil          | 3 tablespoons honey   | 1 cup garlic-flavored croutons                             |
| 4-5 (10-inch) metal or bamboo skewers              | 3 tablespoons chopped fresh mint  | 4 ounces Cabot Vermont Sharp Cheddar, grated (about 1 cup) |
| 3 tablespoons fresh orange juice                   | ½ teaspoon salt   |  |
| 1 teaspoon grated orange zest                      | ¼ teaspoon freshly ground black pepper  |  |
|  | 6 cups mesclun mix, baby arugula, torn frisée (French curly endive) or other greens |  |

### DIRECTIONS

1. Prepare hot fire in charcoal grill or preheat gas grill to high.
2. In medium bowl, toss shrimp with 1 tablespoon oil. Thread shrimp on skewers. Place directly over heat and cook until pink, about 2 minutes per side. Remove from heat; slide shrimp off skewers onto plate.
3. In small bowl, whisk together orange juice and zest, vinegar, remaining 3 tablespoons oil, honey, mint, salt and pepper.
4. Divide greens among 4 plates. Top with tomatoes, croutons and shrimp. Drizzle each with one fourth of dressing. Top with cheese.

**NUTRITION ANALYSIS:** Calories 448, Total Fat 22g, Saturated Fat 8g, Cholesterol 307mg, Sodium 777mg, Carbohydrates 24g, Dietary Fiber 3g, Protein 40g, Calcium 300mg

For more recipes, visit: [cabotchese.coop](http://cabotchese.coop)



# A MIDSUMMER'S



*The author and friends set  
the table for dinner as Chester  
Elmroth plays piano.*





# DREAM

## SWEDEN'S LONGEST DAY IS ALSO ITS MOST DELECTABLE

BY PER STYREGARD

PHOTOGRAPHS BY FELIX ODELL



WorldMags.net

*From left: grilled entrecôte of lamb with roasted tomato sauce (see page 69 for recipe); the author and friends search for the perfect place for a Midsummer picnic.*

**T**he soil on the Swedish island of Oland, off the mainland's southeastern coast in the Baltic Sea, has special powers. So says my gardener friend Asa Johanson, who lives here. "Anything you plant just explodes!" she exclaims, holding up an intensely green and purple kohlrabi that looks like a starburst, its root boasting a crown of thick leaves that radiate in all directions. It's an early June morning, and we are gathering vegetables for a lunchtime feast to commemorate Midsummer, a national holiday as important to us Swedes as Independence Day is to Americans, though its roots go much further back (see "Midsummer's Tale," below).

While Midsummer was traditionally celebrated on the summer solstice, it now takes place anywhere between June 20 and June 25. As far as traditions go, ambition levels vary. Some Swedes just head to a bar, attend a car race with hotted-up Volvos, or grab a few six-packs and a patch of grass to gather with friends. Others host extravagant parties featuring regional folk dresses, vast smorgasbords, and live music that go on for days.

For this year's Midsummer celebration, I made the five-hour drive from Stockholm to Oland with a friend, Anna Olsson, to meet up with Asa, who's working as a gardener at Capellagården, a crafts school in the island's village of Vickleby. Friends of Asa's from the island will join us too, forming a group of a dozen or so revelers. The school, a renovated farmhouse that usually sits empty for several weeks over the summer, will be the site of our party.

BY THE TIME ASA AND I return from the garden, it's eight in the morning. The sun has been up for five hours, and our friends are convening in the farmhouse's spacious kitchen. Though it's early, we are all excited and ready to cook. Asa and I put our haul on the counter: bouquets of fresh mint, sage, thyme, marjoram and basil, fennel, and a half-dozen duck eggs, their colors ranging from warm brown to bone white.

Anna, who has the curious distinction of being both a naval officer and a pastry chef,

#### **MIDSUMMER'S TALE**

Sweden, like other Nordic countries, has a long history of solar celebrations—its ancient pagan societies worshipped the sun. But Midsummer as we know it today is of relatively recent vintage. The modern holiday, which takes place around the summer solstice, is thought to date back to sometime after the 10th century, following the introduction of Christianity to Scandinavia, when pagan ceremonies were banned and replaced by other festivals. Among them was the feast of St. John the

Baptist, the basis for today's celebration. For centuries, Midsummer evening was considered a witching time. Plants harvested then were said to hold magical properties. Today Midsummer is a mix of traditions and, for many, the perfect excuse to party. Though it originally took place on June 24, since 1953 Midsummer has been observed on the third Friday in June to allow for a three-day weekend—a welcome break for weary revelers on the morning after. —Laura Loesch-Quintin

**IT'S EIGHT O'CLOCK IN THE MORNING, AND OUR FRIENDS ARE  
CONVENING IN THE KITCHEN. THOUGH IT'S EARLY, WE ARE ALL  
EXCITED AND READY TO COOK**





fires up a gas stove to boil a battalion's worth of new potatoes with sprigs of dill, while Nina Stenby, a textile artist who, along with her husband, Pelle Lundberg, runs a bed and breakfast in the village, prepares a traditional golden-colored Västernorrland cheese pie. As she pulls it from the oven, its steaming cream-and-egg-enriched filling framed by a browned, buttery crust, the kitchen is filled with a bewitching, nutty aroma. Meanwhile, Pelle, in deference to the vegetarians in our midst, does up a lively lentil salad tossed with cherry tomatoes he's sautéed in butter and olive oil with shallots, rosemary, and thyme until they nearly burst. Pelle has already stoked the school's woodburning pizza oven to make a rough country bread. And while Anna tackles the duck eggs, boiling, chopping, and drenching them in browned butter, Asa focuses on her produce, composing an enormous salad of lettuce, raw asparagus, and sunflower seeds that she decorates with flowers before dressing it with olive oil and pepper.

As everyone else is occupied with the cooking, I decide to make some aquavit, Sweden's most beloved libation (see "The Spirit of Midsummer," page 63). I pour vodka into bottles packed with aromatics—lemon verbena, dill, fennel, and lemon peel—and place them in the refrigerator to chill. I know that in a few days the spirit will be wonderfully infused with their flavors.

Since it is virtually unthinkable to undertake a traditional Midsummer feast without fish—the bedrock of Swedish cui-

PER STYREGARD *lives in Stockholm, Sweden, where he is the wine critic for Dagens Industri. This is his first article for SAVEUR.* FELIX ODELL *is a Stockholm-based freelance photographer. This is his first assignment for SAVEUR.*

INGALLS PHOTOGRAPHY (LAMB)





*Clockwise from top left: potato dumplings; Nina Stenby; almond cheesecake with macerated strawberries; the group enjoying crispbread and balsamic-spiced nuts on the Capellagården rooftop. Recipes start on page 69.*





sine—we have plates and plates of it. There is *gravadlax*, salmon cured with salt, sugar, white pepper, and dill, which Pelle skillfully cuts into long translucent ribbons. We also have smoked flounder and innumerable variations on pickled herring, some matured for months with cinnamon, allspice, sandalwood, and sugar, others quick-pickled in white vinegar, sugar, and salt. Looking over our spread, I am reminded of something British food critic A. A. Gill once wrote: “If you think Swedish women are spectacular, wait till you see the fish!”

At 11 A.M. we start setting the huge communal table, which we’ve assembled from several slightly warped and tarnished folding garden stands and have arranged under a great ailanthus tree in the field behind the farmhouse. But no sooner do we get the first place setting down than the sky suddenly darkens and it starts to rain. There’s thunder in the distance, so we scurry to move the feast indoors. Soon we’re set up in the sedate dining room at Capellagården. But as we start to bring the food out from the kitchen, the sky clears up. And so we move back outside, set our table, fill our glasses with aquavit, and toast the sun with a resounding “Skål!” (Cheers!)

Moments later plates are being passed at a pace that’s almost comically frenetic. There are grilled lamb sausages from the village; buttercup yellow wedges of sharp Västerbotten cheese; pillowy slices of the fantastic *filmjölslimpa*, a rustic whole wheat bread that’s dense with nuts and seeds made by Pelle this morning, now spread with fresh sweet butter. And, of course, there’s a basket of *knäckebröd* (see “Solstice Snack,” at right), rye crispbreads with an addictive crunch. I take great pleasure in piling my plate high with spiced pickled herring drenched in a sweet and sour brine loaded with fresh chopped chives and red onions. It’s my favorite thing on the table, though it faces stiff competition from the mustard herring and horseradish herring, both of which I mound atop the crispbreads. Pelle soon proposes a toast, and instinctively everyone tunes up to sing:

*Helan går  
Sjung hopp faderallan lallan lej  
Helan går  
Sjung hopp faderallan lej  
Och den som inte helan tar*

#### SOLSTICE SNACK

*Knäckebröd, a crackerlike bread, is a crunchy platform for silky gravadlax and sweet-sour pickled herring. It has been part of the Swedish diet for centuries, dating back to the sixth century, when water-powered flour mills operated only after spring snowmelt or autumn rains swelled rivers. Since flour would not keep between milling seasons, it was used to make long-lasting breads that were typically fashioned into a disk shape with a hole in the center. In today’s Sweden, knäckebröd is baked and eaten year-round, and is an essential component of Midsummer, when its deep history and shape—reminiscent of the sun—evokes the solstice holiday.*  
—Karen Shimizu

*Han heller inte halvan får  
Helan går!  
Sjung hopp faderallan lej*

*Here’s the first  
Sing hop fol-de-rol lalen ley  
Here’s the first  
Sing hop fol-de-rol lalen ley  
He who doesn’t drink the first  
Shall never, ever quench his thirst  
Here’s the first  
Sing hop fol-de-rol lalen ley*

It’s the most popular drinking song in the country. At the penultimate verse, everybody raises a glass, makes eye contact with as many people as possible, downs his or her drink, and pours another

#### THE SPIRIT OF MIDSUMMER

*The defining drink of Midsummer is undoubtedly aquavit, a neutral grain- or potato-based spirit infused with a variety of herbs and spices that’s been made in Sweden since the 17th century. While most commercially produced bottles tend to the savory side—Swedish law requires that they be flavored primarily with caraway and dill—the drink lends itself to experimentation (see “How to Make Aquavit,” page 71). Enjoyed as a digestif and as a *snaps* (a bracing drink taken throughout the meal), to Swedes, aquavit is the spirit of celebration distilled. —K.S.*

round while continuing to sing. Between gulps and verses, I savor the combination of the buttery duck eggs with the silky *gravadlax*, the creamy cheese pie, and the zesty herb-packed salads. I chase down the herrings and salmon with shots of both the herbaceous citron-laced aquavit and a drink made from sloe berries picked by Asa and her mother last fall in this very spot. I steeped those berries in vodka for three months in my pantry back in Stockholm, and now their plumlike flavor and dark red color suffuses the drink.

Though it feels as if we could eat all afternoon, at 3 P.M. we take a break to clear the table and head into town to participate in another time-honored Midsummer activity, which takes place on a grassy field. Here we join a few hundred other merrymakers for the raising of the *majstång*, a tall pole festooned with greenery and flowers. Armed with a picnic basket filled with coffee and pastries, I watch as children dance and play games around the pole, helping myself to creamy spoonfuls of Asa’s cheesecake topped with mint, strawberries, and clouds of whipped cream.



PART OF THE PLEASURE of Midsummer is the seemingly endless hours of sunlight, which afford us ample time for yet a second epic meal. While lunch was a traditional smorgasbord of classic Swedish dishes, dinner is a far more casual affair. Back at the farmhouse, we head (continued on page 68)

CHILDREN DANCE AND PLAY GAMES AROUND THE POLE AS I HELP MYSELF TO CREAMY SPOONFULS OF ASA’S CHEESECAKE TOPPED WITH MINT AND STRAWBERRIES AND WHIPPED CREAM



**WE HAVE BROUGHT ALONG THE PERFECT PICNIC BRUNCH:**  
**DUMPLINGS MADE WITH POTATO, FLOUR, BACON, ONION, AND**  
**SPICES. WE ENJOY THEM WITH CREAM AND LINGONBERRIES**







*The author and friends picnicking and horseback riding on the Great Alvaret.*



*Pickled herring scattered with minced red onion and chives (see page 69 for recipe). Facing page, from left: author Per Styregård, Asa Johanson, and Shogo Hirata pass the gravadlax down the table at their Midsummer lunch.*











Revelers dance around the majstång in Vickleby, on Öland island, in southern Sweden.

## TRAVEL GUIDE *Midsummer in Sweden*

*This year, Midsummer takes place on June 20. For more information on traveling to Sweden, go to Visit Sweden ([visitsweden.com](http://visitsweden.com)).*

### WHERE TO CELEBRATE

The Swedish island of **Öland**, off the mainland's southeastern coast, is a popular vacation spot. In the village of Vickleby, stay at the Bo Pension (46/0485-36001; [bopensionat.se](http://bopensionat.se)), which has a good traditional restaurant. The festivities, which feature a *majstång* (maypole), live music, and refreshments, start on the town green at 2 P.M.

In Stockholm, **Skansen** (*Djurgårdssläätten* 49-51, [skansen.se](http://skansen.se)), a 123-year-old open-air folk museum, offers opportunities to learn traditional dances around the *majstång*, try birch leaf wreath weaving,

and enjoy an enormous smorgasbord of half a dozen types of pickled herring, *gravad lax*, crispbreads, and more.

Located in central Sweden, the beautiful **Lake Siljan District** ([siljan.se](http://siljan.se)) is famous for its Midsummer celebrations, which feature three days of feasting and folk-dancing performances. Many hotels, such as Klockargården (*Siljansvägen* 456, Tällberg; 46/247 5-0260; [klockargarden.com](http://klockargarden.com)), offer special vacation

packages for the holiday, which include a lavish Midsummer dinner.

In **West Sweden** ([westsweden.com](http://westsweden.com)), head to the charming archipelago of 10,000 islands, where Midsummer tables are laden with the region's pristine seafood. Stay at Villa Sjötorp (*Sjötorpsvägen* 5, Ljungskile; 46/5222-0174; [villasjotorp.se](http://villasjotorp.se)), a seaside villa that offers a classic celebration with a *majstång*, food, and many rounds of aquavit *snap*s.

**Midnight Sun** *Sweden's northernmost region, Swedish Lapland ([swedishlapland.com](http://swedishlapland.com)), is located within the Arctic Circle. At the solstice, it experiences 24 hours of unbroken sunlight, making it the ultimate spot for sun worship.*

(continued from page 63) outside and fire up a woodburning grill.

As we place logs onto the fire, we are surprised to hear the sounds of men laughing and shouting in the distance. Suddenly Pelle and some of his friends come around the corner of the house struggling to move a stand-up piano on a pushcart, wobbling considerably on the uneven terrain. "Let's put it on the lawn!" Pelle says excitedly, waving his arms to direct his crew. After some loud discussion and heavy lifting, the piano is in place, a green herb garden providing a perfect backdrop.

Some of us gather around the piano as Pelle's friend Chester Elmroth starts playing a series of jazzy standards. Others huddle by the glowing coals of the grill, lured by the scent of roasting lamb blanketed in fresh herbs, pork sausages, and the makings of a grilled salad: asparagus, kohlrabi stems, and quartered eggplants, all slathered in olive oil. Once they come off the grill, we toss them with boiled buttered beets and lemon-juice-soaked fennel.

Again we set the table, taking our time, as there are still many hours of daylight (and, we hope, clear skies) left. Finally, the meats come off the grill, and we sit down to clink glasses once more. The lamb is juicy and tender, with a crust of caramelized herbs, and the grilled salad is wonderfully warm and smoky. An ad-hoc composition of leftovers from the luncheon is a welcome dish, with its mash-up of new potatoes, dill, and chopped, blanched kohlrabi, all bathed in melted butter. When I start to flag, I seek the snap of fresh vegetables; the mizuna and radishes Asa and I harvested this morning make up a pleasingly bitter salad that reawakens my appetite. After a while, the table disperses, and a few of us climb up on the roof of Capellagården to finish dinner while watching the sun go down over Sweden, munching on local cheese, homemade hard bread, and nuts and drinking wine until long after the sun has set.

THAT SUN IS HIGH IN THE SKY by the time I roll out of bed the next morning, my head as foggy as one would expect after such a day of revelry. Still, there are things to do today, things I am determined not to miss. Just a short walk from Vickleby is a vast limestone plain known as the Great Alvaret. I convince my friends to head there; it's the perfect place to recuperate.

We arrive just before noon to find a serene landscape of grass, flowers, and low bushes waving slowly in the wind. It's painfully beautiful and—considering our collective condition—mercifully quiet, apart from the calming birdsong. We're lucky, too. We've come here on one of the few days when you can witness the short flowering of dropwort, which coats the plains in milky white.

Asa, Anna, Nina, and I have brought along the perfect Öland picnic brunch: *kroppkakor*, a local specialty of fortifying dumplings made with potato, flour, bacon, onion, and spices. We enjoy them in the customary way, with sour cream, to boost the richness, and lingonberries, which provide refreshing acidity and sweetness. Pelle suddenly turns up on his Brompton folding bicycle, eager to get his share of *kroppkakor*, too. Maria, a friend of Asa's who lives nearby, arrives with two horses, offering us all a chance to go riding on her young Irish Tinker horse.

I decide to stay put, stretching out on a blanket for a much-needed afternoon nap. Far in the distance I can see a line of cows moving slowly along the horizon. As my eyelids begin to droop, I try not to think about the long drive back to Stockholm or the steadily shortening days that lie ahead. Instead I savor the sense of ease and contentment I feel—the feeling of Midsummer. 🌿



## Midsummer Sauces

Pickled herring (pictured on page 66; see recipe at right) is a beloved staple on Midsummer tables throughout Sweden, where it's served with crispbread (see page 70 for recipe) and often paired with an assertive sauce, such as the horseradish cream called *pepparrotssås* or the piquant mustard dressing *senapssås*. Both are able partners for the salty-sweet fish. —Kellie Evans



## Pepparrotssås

(Horseradish Sauce for Herring)

MAKES 1 CUP

Stir 1 cup sour cream, ½ cup plain Greek yogurt, ¼ cup freshly grated horseradish, 1 tsp. cider vinegar, ¼ tsp. sugar, 1 clove minced garlic, salt, and pepper in a bowl. Garnish with minced red onion.

## Senapssås

(Mustard Sauce for Herring)

MAKES 2 CUPS

Whisk 2 tbsp. each cider vinegar and Dijon and whole-grain mustards with ¼ tsp. sugar, 4 egg yolks, salt, and pepper in a bowl. Slowly whisk in 2 cups grapeseed oil until emulsified; garnish with minced chives.

## Filmjölkslimpa

(Seeded Buttermilk Bread)

MAKES 1 LOAF

This rustic whole wheat bread (pictured on page 70) is sweetened with molasses and loaded with almonds and diverse seeds.

- Unsalted butter, for greasing
- 2 cups whole wheat flour, plus more for dusting
- 2 cups buttermilk
- ½ cup molasses
- 2 cups rye flour (see page 95)
- ½ cup sliced almonds
- ⅓ cup flaxseed (see page 95)
- ⅓ cup sunflower seeds
- ¼ cup pumpkin seeds
- 3 tbsp. sesame seeds
- 1 tbsp. kosher salt
- 1 tsp. baking soda

Heat oven to 350°. Grease a 9" x 5" x 2 ¾" loaf pan and dust with flour; set aside. Stir buttermilk and molasses in a bowl. Add flours, almonds, seeds, salt, and baking soda; mix until dough forms and transfer to prepared pan. Bake until a toothpick inserted in the center of the bread comes out clean, about 1 hour.

## Gravadlax

(Swedish Cured Salmon)

SERVES 8–10

A salt and sugar cure flavored with fresh herbs transforms salmon into satiny *gravadlax*, a quintessential Swedish Midsummer dish (pictured on page 70).

- ⅔ cup kosher salt
- ⅓ cup sugar
- 2 tbsp. coarsely ground white peppercorns
- 1 2-lb. piece center-cut, skin-on salmon fillet, pin bones removed
- ½ cup minced dill fronds and tender stems
- 3 tbsp. unflavored aquavit (see page 71) or vodka
- 1 lemon, thinly sliced, for garnish
- Softened unsalted butter and seeded crispbread, for serving (see recipe page 70), optional

## Inlagd Sill

Pickled Herring

SERVES 6–8

Herring soaked in vinegar spiked with sugar and spices (pictured on page 64) is one of the glories of the Midsummer table.

- ⅔ cup sugar
- ½ cup white vinegar
- 12 whole black peppercorns
- 10 allspice berries
- 10 whole cloves
- 3 bay leaves
- 2 small red onions (1 thinly sliced, 1 minced)
- 1 carrot, diced
- ½ small leek, white part only, halved and thinly sliced
- 12 oz. salted herring fillets, rinsed, soaked in water

overnight, and drained  
½ cup minced chives  
Horseradish and mustard sauces, for serving (see recipes at left), optional

Boil sugar, vinegar, and 1 cup water in a 2-qt. saucepan until sugar is dissolved, 1–2 minutes. Remove from heat; stir in peppercorns, allspice, cloves, bay leaves, sliced onion, carrot, and leek; let cool. Add herring and cover with plastic wrap; chill for 72 hours. Remove fillets from vinegar mixture and pat dry using paper towels; cut into ½"-thick slices and transfer to a serving platter; garnish with minced onion and chives and serve with sauces if you like.

Pickled herring has long been a mainstay of Swedish cuisine. Every spring the spawning season in the Baltic Sea resulted in a glut of fish, which were preserved to last all year. Over the centuries, salting and soaking herring in a solution of vinegar, sugar, and spices morphed from necessity into beloved tradition. Today, you'll find the fish served at every major holiday, where they are the ideal foil for shots of aquavit. —Judy Haubert

**1** Stir salt, sugar, and pepper in a bowl. Place salmon skin side down on a double thickness of plastic wrap. Season flesh side with salt mixture; sprinkle with dill and aquavit. Wrap salmon tightly and place flesh side down in a 9" x 13" baking dish. Chill for 48–72 hours, flipping every 12 hours and gently massaging salmon to redistribute brine. When fully cured, the gravadlax should be firm to the touch at the thickest part.

**2** Unwrap salmon, discarding any excess brine, and transfer skin side down to a cutting board. Cut gravadlax crosswise into paper-thin slices and transfer to a serving platter. Garnish with sliced lemon and serve with buttered crispbread if you like.

## Grillad Lammentrecôte med Röra på Rostade Tomater

(Grilled Herb-Marinated Entrecôte of Lamb with Roasted Tomato Sauce)

SERVES 6

The entrecôte, a well-marbled boneless cut from the sirloin,

stays succulent when grilled in this herb-marinated dish (pictured on page 60) and is served with a rich tomato sauce.

For the lamb:

- 2 lb. lamb entrecôte (boneless sirloin), trimmed
- Kosher salt and freshly ground black pepper, to taste
- ⅓ cup olive oil
- 3 tbsp. minced marjoram
- 3 tbsp. minced rosemary
- 3 tbsp. minced sage
- 3 tbsp. minced thyme
- 8 cloves garlic, mashed into a paste

For the tomato sauce:

- ½ cup roughly chopped basil
- ¼ cup olive oil
- 2 tbsp. minced thyme
- 3 shallots, roughly chopped
- 2 cloves garlic, roughly chopped
- 2 pints cherry tomatoes
- ½ small Holland chile (see page 95), seeded and minced
- Kosher salt and freshly ground black pepper, to taste





Clockwise from top left: kohlrabi potato salad; gravadlax; grilled shallots with dill; seeded buttermilk bread. Recipes begin on page 69.

- 2 tbsp. capers
  - 5 fillets canned anchovies packed in oil, drained, and roughly chopped
  - 1 large red bell pepper, roasted, peeled, seeded, and roughly chopped
- Zest of 1 lemon, plus 2 tsp. juice

**1** Marinate the lamb: Place lamb in a 9" x 13" baking dish and season with salt and pepper. Stir oil, marjoram, rosemary, sage, thyme, and garlic in a bowl; rub paste all over lamb and let sit for 30 minutes.

**2** Make the tomato sauce: Heat oven to 375°. Toss half each of the basil, oil, and thyme, plus the shallots, garlic, tomatoes, chile, salt, and pepper on a rimmed baking sheet; bake until tomatoes pop, about 45 minutes. Let cool slightly, then transfer to a bowl; stir in remaining basil, oil, and thyme, the capers, ancho-

vies, bell pepper, and lemon zest and juice. Keep warm or let cool to room temperature.

**3** Grill the lamb: Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over high.) Grill lamb, turning as needed until cooked to desired doneness, 18–20 minutes for medium rare. Let rest 10 minutes before slicing. Serve with reserved tomato sauce.

### Heta Nötter (Balsamic-Spiced Nuts and Seeds)

MAKES ABOUT 2 1/2 CUPS

For this spicy-sweet snack, warm toasted cashews, almonds, and pumpkin and sunflower seeds are tossed in a chile-spiked balsamic emulsion (pictured on page 62).

- 1 cup cashews
- 1 cup whole, unpeeled almonds

- 1/4 cup pumpkin seeds
- 1/4 cup sunflower seeds
- 2 tbsp. honey
- 1 tbsp. balsamic vinegar
- 1 tsp. minced thyme
- 1 small Holland chile (see page 95), seeded and minced
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. olive oil

Heat oven to 350°. Toss cashews, almonds, and seeds on a rimmed baking sheet; bake, stirring occasionally, until golden and toasted, 8–10 minutes. Whisk honey, vinegar, thyme, chile, salt, and pepper in a bowl. While whisking, slowly drizzle in oil until emulsified; add nuts and seeds and toss to combine. Serve warm or at room temperature. Store in an airtight container up to 1 week.

### Knäckebröd med Frön (Seeded Crispbread)

SERVES 4–6

This crackerlike Swedish bread made with sesame and sunflower seeds (pictured on page 62) is a crunchy accompaniment to *gravadlax* (see page 69 for a recipe) or pickled herring (see page 69 for recipe).

- 1 1/4 cups fine cornmeal (see page 95)
- 1/2 cup sesame seeds
- 1/2 cup sunflower seeds
- 1/4 cup canola oil, plus more for greasing
- 1/4 cup flaxseed (see page 95)
- 1 tbsp. kosher salt
- 1 cup boiling water

Heat oven to 350°. Stir cornmeal, sesame and sunflower seeds, oil, flaxseed, and 2 tsp. salt in a bowl. Slowly stir in water until a thick, chunky dough forms. Using a greased spatula, spread dough evenly over the surface of a parchment paper-lined baking sheet. Sprinkle with remaining salt; bake until golden and crisp, about 40 minutes. Let cool; break into pieces to serve.

### Kroppkakor

(Swedish Potato Dumplings Stuffed with Bacon and Onion)

MAKES 14 DUMPLINGS

These hearty potato dumplings are a specialty of Öland in southern Sweden, where they are served with lingonberries and sour cream (pictured on page 62).

- 3 lb. russet potatoes, peeled and cut into 1" pieces
- 2 1/2 cups flour, plus more for dusting
- 2 eggs, plus 1 yolk
- Kosher salt, to taste
- 1 tbsp. olive oil
- 1 lb. sliced bacon, roughly chopped
- 1 large yellow onion, minced
- 1 tbsp. ground allspice
- Lingonberry preserves and sour cream, for serving

**1** Boil potatoes in a 4-qt. saucepan of salted water until tender, about 20 minutes. Drain potatoes and let cool, then transfer to a bowl and mash until smooth. Add flour, eggs, yolk, and salt; stir to combine. Cover with plastic wrap and chill dough 30 minutes.

**2** Heat oil and bacon in a 12" skillet over medium-high heat; cook until fat is just rendered, 10–12 minutes. Add onion and cook, stirring occasionally, until onion is golden and bacon is crisp, about 8 minutes. Pour off and discard fat, or save for another use. Stir allspice and salt into bacon mixture; let cool.

**3** Bring an 8-qt. saucepan of salted water to a boil. On a lightly floured surface, divide dough into fourteen 4-oz. balls. Working with 1 ball dough at a time and with lightly floured hands, press index finger into center of ball to create a pocket; place about 2 tbsp. bacon mixture inside pocket and pinch edges of dough to seal; roll into a smooth ball and flatten into a 2 1/2"-wide patty about 1" thick. Add dumplings to water; when dumplings float, reduce the heat to medium and simmer until



firm, about 30 minutes. Using a slotted spoon, transfer the dumplings to a serving platter; serve with lingonberry preserves and sour cream.

## Ostkaka med Färska Jordgubbar och Mynta

(Almond Cheesecake with Macerated Strawberries and Mint)

SERVES 8

Ground almonds add body to this ethereal cheesecake, which Swedish home cook Asa Johanson serves with whipped cream and fresh strawberries and mint steeped in sugar (pictured on page 62).

- 3/4 cup sugar
- 6 cups quartered strawberries
- 1/2 cup minced mint
- Unsalted butter, for greasing
- 3/4 cup blanched almonds
- 2 1/4 cups cottage cheese, drained overnight
- 3/4 cup heavy cream
- 3/4 cup milk
- 1/4 cup flour
- 3 eggs
- Confectioners' sugar, for garnish
- Whipped cream, for serving

**1** Stir 1/3 cup sugar, the strawberries, and mint in a bowl; let sit 1 hour.

**2** Heat oven to 350°. Grease a 3-qt. oval baking dish; set aside. Pulse remaining sugar and the almonds in a food processor until finely ground. Add cottage cheese, cream, milk, flour, and eggs; purée until smooth and pour into prepared dish. Bake until browned and slightly puffed, 45 minutes to an hour. Let cool slightly and dust with confectioners' sugar; serve with the strawberries and whipped cream.

## Potatissallad med Kål-rabbi och Dill

(Kohlrabi Potato Salad)

SERVES 4-6

For this Swedish side dish, sautéed kohlrabi and boiled

potatoes are warmed in melted butter (pictured on page 70).

- 1 lb. baby waxy potatoes
- 6 tbsp. unsalted butter
- 1 small kohlrabi, trimmed and cut into 1" pieces, plus 1 cup roughly chopped leaves
- 1/3 cup roughly chopped dill
- Kosher salt and freshly ground black pepper, to taste

Boil potatoes in salted water until tender, 18–20 minutes; drain and set aside. Melt butter in a 12" skillet over medium-high heat. Add kohlrabi pieces; cook, stirring occasionally, until crisp-tender, 5–7 minutes. Add reserved potatoes, the chopped kohlrabi leaves, dill, salt, and pepper; cook until leaves are wilted, 1–2 minutes more. Serve warm or at room temperature.

## Schalottenlök i Folie

(Grilled Shallots with Dill)

SERVES 4

Shallots soften and caramelize when wrapped in foil and cooked slowly on the grill for this summer side dish (pictured on page 70).

- 12 medium shallots, peeled
- 6 sprigs dill
- 4 cloves garlic, roughly chopped
- 3 tbsp. olive oil
- 2 tbsp. unsalted butter, cubed
- Kosher salt and freshly ground black pepper, to taste

Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over medium-high.) Place shallots, dill, and garlic on a double thickness of aluminum foil; add oil, butter, salt, and pepper. Toss to combine and tightly seal foil closed. Grill package, flipping once, until shallots are very tender and slightly caramelized, 50 minutes to an hour. Serve warm or at room temperature.

**How to Make Aquavit** In addition to using caraway and dill—the most traditional flavors for aquavit—in Sweden, home cooks make the spirit with an infinite variety of spices, herbs, and other flavorful botanicals. To make your own at home, combine aromatics with a neutral spirit such as vodka in a 1:1 ratio. Let the mixture steep in a lidded glass jar in the refrigerator for two to four days, depending on your preferred degree of flavor. Then strain and discard the aromatics if you like. See below for some ideas for infusions. —J.H



Vibrant red **rhubarb** lends a beautiful ruby glow to the aquavit, while the alcohol softens and tempers the stalks' signature tartness.



Feathery fronds of **dill** bring a refreshing grassy note with a mild celery-like flavor.

Sprigs of **lemon verbena**, a flowering shrub with a lemony aroma, add a peppery citrus kick.



**Caraway seeds**, another traditional flavor, give off a musky, yeasty rye-bread flavor.



The dominant flavor in gin, **juniper berries**, the fruit of a member of the conifer family, give off a menthol spice with just a hint of sweetness.



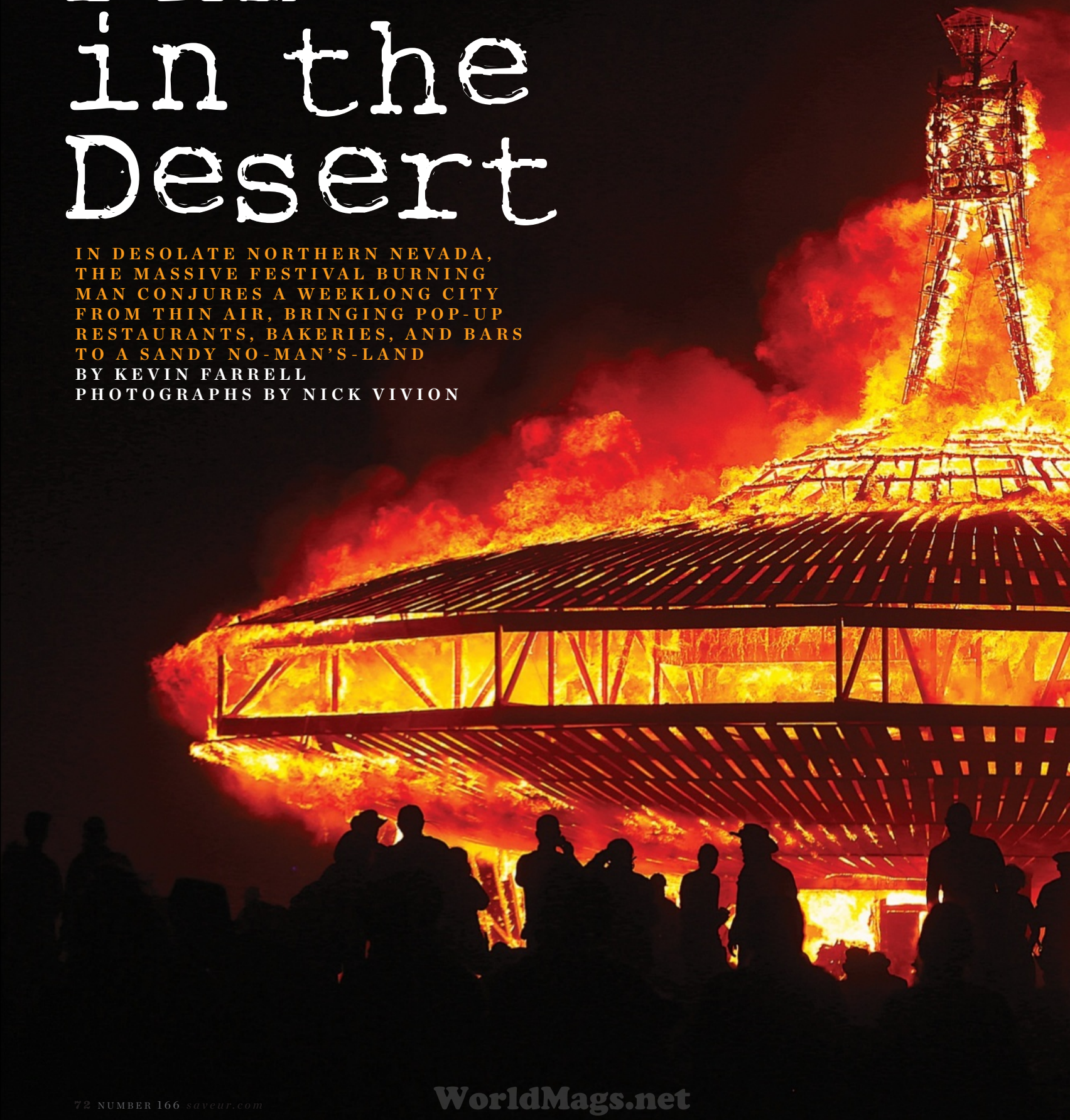
With a fragrance reminiscent of roses, delicate, pale pink **cherry blossoms** impart a floral note with a touch of bitter almond.





# Fire in the Desert

IN DESOLATE NORTHERN NEVADA,  
THE MASSIVE FESTIVAL BURNING  
MAN CONJURES A WEEKLONG CITY  
FROM THIN AIR, BRINGING POP-UP  
RESTAURANTS, BAKERIES, AND BARS  
TO A SANDY NO-MAN'S-LAND  
BY KEVIN FARRELL  
PHOTOGRAPHS BY NICK VIVION







## BURNING URGE

Every summer, tens of thousands of “burners” descend on the Black Rock Desert, toting survival supplies for the week-long performance-art fantasia called Burning Man. Here, across more than 3,500 acres of sand under the relentless August sun, they build massive interactive art installations—a fractal meditation pod made from timber and climbing nets; a fire-breathing dragon that melts down aluminum cans for sculptures; a 21-foot-tall tetrahedron of baseball bats and softballs—and they erect hundreds of themed encampments. At the festival’s apex, a 90-foot-tall effigy, The Man, is set ablaze (shown). I’ve been attending for eight years. Out in the desert, there’s no running water or electricity; we bring everything we need in and out: construction cranes, club-quality sound systems, and freezer trucks. Best of all, the whole place runs on a gift economy—no bartering, no buying, only giving—including the “restaurants.” I love to explore the culinary camps, where scrappy cooks whip up a bacchanalian spread—North African lamb stew, ice cream frozen on the spot with liquid nitrogen, sushi made from salmon flown to the desert. Festgoers set up countless make-shift cafes, bakeries, and supper clubs where you’re free to go in and eat your fill.

JIM URQUHART/REUTERS



**FEELS LIKE HOME**

Music plays a central role at Burning Man, where revelers like the Mohawked woman at electronic music encampment Distrikt (top left) have their choice of dance parties. But camp themes are wide ranging: Last year I came 2,000 miles from my home in New Orleans only to happen upon another French Quarter here. Five hundred people built a fever-dream version from scratch with blue, yellow, and pink pastel facades, and a massive generator powering the enclave. As in the original, food was at the heart of this French Quarter: The Santop-alato Supper Club (top right) featured a different chef's cooking each night. I traveled there, and everywhere, from my tent using the festival's preferred mode of transportation: a bicycle (middle right). It's amazing what you can discover peddling through the dust, like the Pacificana pop-up at Santopalato. Marketing consultant Victoria Davies grilled ginger flank steak and chile-laced sweet-potato cakes (bottom right; see page 77 for recipes) over an open fire. Down the street, Darias Jonker (bottom left) and other volunteers at Black Rock Bakery turned out crusty breads from an old airport Cinnabon oven. The efforts of these temporary restaurateurs are astonishing. Yehonatan Koenig, an Israeli-born ad agency director from California, started planning six months out for his special boil dinner (facing page), for which he flew in 100 pounds of live crawfish, cooking everything in two 80-quart pots.

KEVIN FARRELL is co-owner of *Booty's* NOLA restaurant in New Orleans. This is his first article for *SAVEUR*. Photographer NICK VIVION is based in New Orleans.











### CITY LIMITS

Even with room for 68,000, Burning Man sold out last year ([burningman.com](http://burningman.com)). It may seem impossible to find anyone or anything in this sprawling temporary “Black Rock City,” but it’s laid out with street signs in a semicircle around The Man and a central temple (top). Some camps are mobile, though, setting up off the packed, curving grid of streets in unan-

nounced locations: To find the popular Dust City Diner—a ’50s-era greasy spoon run by California artists Michael Brown and David Cole—I biked into the central open sand, searching for its LED sign. At a Formica counter jerry-rigged in a flatbed truck, servers in blond beehive wigs sporting names like Dixie (bottom) dished out coffee and pancakes on classic blue china. At other

eateries, some of my favorite things are the sweets. When you’re tussling with sandstorms, you just kind of want a treat—something like Davies’ yogurt cake with passion fruit sauce (facing page, left; see page 77 for recipe)—to keep your spirits lifted and primed for yet another crazy experience on, say, a 30-foot pendulum swing or an animal-shaped art car (facing page, right).







## Grilled Ginger-Marinated Flank Steak

SERVES 2-4

Honey adds a contrasting sweetness to this savory grilled steak suffused with ginger, lime, and garlic (pictured on page 74).

- 1/4 cup toasted sesame oil
- 1 tbsp. fresh lime juice, plus wedges for serving
- 1 tbsp. honey
- 8 cloves garlic, peeled
- 1 5" piece ginger, peeled and thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2-lb. flank steak

**1** Purée oil, lime juice, honey, garlic, ginger, salt, and pepper in a food processor until smooth; pour into a bowl. Add steak and cover with plastic wrap. Let sit at room temperature for 30 minutes or chill overnight.

**2** Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over medium-high.) Remove flank from marinade; grill, turning as needed, until slightly charred and cooked to desired doneness, 6–8 minutes for medium rare or until an instant-read thermometer inserted into thickest part of the steak reads 125°. Let steak rest 10 minutes; thinly slice against the grain and serve with lime wedges.

## Spicy Sweet Potato Cakes

SERVES 4

Red Thai chiles add a fiery kick to these panko-crusted pancakes (pictured on page 74).

- 2 lb. sweet potatoes, roasted, peeled, and mashed
- 2 cups panko
- 1/2 cup flour
- 1/3 cup roughly chopped cilantro, plus leaves for serving
- 4 scallions, roughly chopped
- 2 small red Thai chiles (see page 95) or 1/2 serrano chile, minced
- 1 egg
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup canola oil, plus more

Mix potatoes, 1 cup panko, the flour, chopped cilantro, scallions, chiles, egg, salt, and pepper in a bowl. Heat oil in a 12" skillet over medium heat. Using oiled hands, divide potato mixture into eight 4-oz. patties about 1/2" thick; coat in remaining panko. Working in batches, fry, flipping once, until golden and crisp, 2–3 minutes. Drain on paper towels and season with salt and pepper; garnish with cilantro leaves.

## Yogurt Bundt Cake with Passion Fruit Sauce

SERVES 8

This passion-fruit-drizzled cake (pictured above) gets its tangy moist crumb from yogurt.

- 2 cups flour
- 1 tbsp. baking powder
- 1/8 tsp. kosher salt
- 1 1/2 cups sugar
- 10 tbsp. unsalted butter, softened, plus more
- 3 eggs
- 1 cup plain Greek yogurt
- 1 tsp. vanilla extract
- 1 cup frozen passion fruit purée (see page 95), defrosted
- 1 tbsp. black sesame seeds (see page 95), lightly toasted

**1** Heat oven to 350°. Whisk flour, baking powder, and salt in a bowl. In another bowl, using an electric hand mixer, beat 1 cup sugar and the butter until fluffy. Add eggs one at a time, beating well after each addition. Stir in yogurt and vanilla. With the motor running, slowly add dry ingredients until batter forms. Transfer to a greased 10" bundt pan, and smooth top. Bake until golden and a toothpick inserted into cake comes out clean, 45 minutes to an hour. Let cake cool completely, then invert onto a serving platter and slice.

**2** Bring remaining sugar, the passion fruit purée, and 1/2 cup water to a simmer in a 1-qt. saucepan over medium-high heat; cook, stirring occasionally, until sugar is dissolved and sauce is slightly thickened, 1–2 minutes, and let cool. Drizzle sauce over cake slices; garnish with sesame seeds.

JIM URQUHART/REUTERS (AERIAL VIEW); INGALLS PHOTOGRAPHY (CAKE)





Corzetti pasta with dried mushroom ragù (see page 86 for recipe).



# The

A birthday celebration highlights the simple food and everyday pleasures of Italy's Piedmont region

# FEAST

by Sophie Brickman

photographs by Landon Nordeman

# of Life

I'm clinging to the most stable thing on the back of a flat-bed truck as we jostle our way up the hill on a dusty dirt road, peach tree branches smacking my face in steady rhythm. That thing happens to be Pipò, a border collie who is indifferent to the fingernails digging into the scruff of his neck. When the truck comes to a sudden stop, Pipò abandons me, leaping off with the grace of an Olympic gymnast dismounting a pommel horse, and I tumble to

the ground. "Va bene?" asks his master, Maurizio Lugano, the peach farmer we've come to visit. As I wipe dust from my face and take a deep open-mouthed breath, I realize the air here doesn't just smell of peaches—it *tastes* of peaches. I nod. "Sì. Va bene."

I'm in northern Italy helping one of my family's oldest friends, Camilla Toniolo, prepare for her 60th birthday party. Camilla, brown-haired, garrulous, and loving,







was born and raised in Milan but moved to the States in her 20s, later working for my mother, then a film editor. Camilla, who now works as a cooking teacher, and her husband, Harvey Waldman—and their son, Luca, since he was born—have been an extension of my family for as long as I can remember.

A few months earlier I'd received an invitation that included an old photo: Camilla, barely knee-high to a grasshopper, stands in Milan's Piazza del Duomo surrounded by her three older siblings, Paolo, Mici, and Daniela Toniolo. Her tiny fist is inside a packet of dried corn. Pigeons are in an ecstatic frenzy at her feet. I could identify with those pigeons; I've rarely been in a situation with Camilla when she wasn't feeding me. And I'm often cooing when she does.

The party wouldn't be in her Manhattan apartment, but in the village of Serravalle Scrivia in Italy's Piedmont region, where her family congregates each summer. The food

and drink—cheese, fresh peaches (the reason for our visit to Maurizio's farm), zucchini, tomatoes, and, of course, wine (see "Perfect Pairings," page 84)—would be gathered from the surrounding towns. A local school cook would make pasta with mushrooms he'd foraged and dried the previous fall. There would be naps in hammocks and endless eating. Would I like to come a few days early and help prepare some of Piedmont's most beloved regional dishes, Camilla wrote.

She had me at cheese.

**L**ocated between the Alps and the Ligurian Apennines, Piedmont made its modern culinary mark in 1986, when, in response to a McDonald's opening in Rome, Carlo Petrini, a resident of the Piedmont town of Bra and now the head of Italy's Slow Food organization, balked and started a campaign to reclaim "the Italian way of life"—food grown from nearby farms, chemical-free harvesting practices, and traditional cooking. But Piedmont's culinary timbre was formed centuries ago. The region changed

hands between the French and Italians numerous times after the 1500s, and many historians point out that, because of this, the cuisine here is heavily influenced by the French. It's peasant food, yes, but refined, and not shy about butter, cream, and cheese (see "The Cheeses of Piedmont," facing page). It helps that the geography, a combination of flat plains and mountainous terrain, has plenty of pastures for grazing cattle, sheep, and goats.

Growing up, Camilla spent her summers in Serravalle Scrivia. Her grandparents had lived there during the war, baking bread in a woodburning oven, drinking fresh milk from their cows, and eating vegetables they grew themselves. When the family decided to sell part of the property in 1975, they kept several outbuildings, converting them into humble but charming residences, each with its own kitchen, interconnected by patios and staircases. That way family members could wander freely from one house to the next.

The morning after our visit to Maurizio's peach farm—the day before the party—every inch of the Toniolo compound is dedicated to food prep. All of Camilla's siblings and

SOPHIE BRICKMAN's most recent article for *SAVEUR* was "Piped Dreams" (November 2013). LONDON NORDEMAN is a *SAVEUR* contributing photographer.





their families are pitching in. I shadow Daniela, a white-haired, tough-as-nails scientist, as she first kneads focaccia dough, fragrant with fresh sage picked from the garden, then heads outside to a downstairs patio to bake it in the woodburning oven. I leave in the hopes that I can help Camilla with her savory vegetable pies. But I'm sidelined by the smells emanating from each doorway I pass, such as the briny scent of anchovies back at Daniela's kitchen. Piedmont is landlocked, but its location on the salt route, which wound its way from the sea through Liguria to the north, brought anchovies to the area. In medieval times, salt was like currency, salt-packed anchovies a sign of wealth. Piedmont's most famous anchovy-based dish is *bagna cauda*,

but that hot garlicky oil dip is generally served in the cooler months along with winter vegetables. For this summertime meal, Daniela has roasted fresh peppers with anchovies for a cold appetizer.

I force myself to continue on, but make it only as far as the door of Maddalena Bellorini, Mici's daughter, who is cooking peaches down to form the filling of a pie. The aroma of the caramelized fruit is punctuated by whiffs of braising veal, which Mici will chill, slice, and cover with a creamy tuna sauce for tomorrow's *vitello tonnato*. By the time I do make it to Camilla's kitchen, the vegetable pies she and Luca have made with ricotta, onion, sliced zucchini, and beaten eggs are already in the oven. And so, like a jangled

**From left: An amaretti peach tart (see page 86 for recipe); the author, far right, and friends gather for a cheese tasting; an array of goat- and sheep-milk cheeses (see "The Cheeses of Piedmont," below).**

bloodhound, I follow my nose to the focaccia baking in the outdoor oven.

Where there was an empty table by the oven before, there is now a huge spread of cheeses, blood-red tomato slices, hunks of fresh focaccia, and ice-cold bottles of sparkling white wine. The remainder of the Toniolo clan materializes, and the rest of the day progresses like a series of freeze-frame images that I string together afterward in an e-mail back home to (continued on page 84)

## The Cheeses of Piedmont

Even in Italy, a country renowned for its cheese, Piedmont is a standout. One of the region's most famous cheeses, montebore (pictured, upper left), is called "the wedding cake cheese" after its unique tiered shape, for which three or more creamy robiola-style cheeses—made from cows' and sheep's milk—are stacked atop one another in decreasing size. Robiolas, like the goats' milk one pictured (bottom left), are an ancient specialty of Piedmont's lowlands, where the round soft-ripened cheese can range from mild to pungent in flavor. There is a vast diversity beyond robiolas, too. Some of our other favorites (not pictured) include the Bra Duro Stravecchio, a semisoft D.O.P. (Protected

Designation of Origin) cheese crafted in Bra from the milk of Razza Reggiana cows (a local breed) and aged for a year to develop its salty, floral tang and pink peppercorn-like finish. Scarce in southern Italy, blue cheeses are more common up north. The washed-rind Erboninato di Vacca is inoculated with Roquefort culture to achieve spiny blue veins and sweet-salty character—a fine pairing with an amaro. Many varieties hail from alpine pastures, like the semisoft Raschera made with raw milk in the mountainous province of Cuneo. We're fond of the earthy Raschera d'Alpeggio, a rare D.O.P. version made with cows' milk and aged four to six months. —Mari Uyehara



The author, second from left, with friends at a birthday celebration for Camilla Toniolo, far left, in Serravalle Scrivia. Facing page, from top: fried anchovy-stuffed zucchini blossoms; veal with tuna-caper sauce (recipes start on page 86).







INGALLS PHOTOGRAPHY (ZUCCHINI, VEAL)





(continued from page 81) my fiancé, Dave. I help Daniela split and pit peaches in the dappled shade of a fig tree, juice sticking to my sundress. I fall asleep in the hammock, waking with a lattice imprint on my cheek. I make a quick run to a nearby goat farm to pick up a cheese with Camilla and meet Merlin, a goat the owner lovingly refers to as a *stronzo*, or, as Camilla translates, a “shit-head.” We return to an alfresco dinner of cherry tomatoes and fresh balls of mozzarella floating in water.

“Eat with your hands, no salt, no nothing,” Camilla instructs me. The buffalo milk is grassy, cold, salty, the texture walking the perfect line between chewy and creamy. Little Lorenzo Bellorini, Camilla’s grand-nephew,

jets breathlessly onto the patio clutching a net and crows, “Farfalle! Farfalle!” I think, Pasta? And then he shakes out the net and a butterfly flies into the sky. Just like that, the name of my favorite pasta shape becomes clear.

The day of the party breaks hot and clear, and by midmorning the house is bustling. Placards are being made, tablecloths shaken out, the moscato-peach aspic jiggled to test firmness. As promised, Davide Gheezi, the local elementary school cook, has set up a burner in the garage where he’ll make a dish of corzetti, silver-dollar-size rounds of pasta, with mushroom ragù, as well as a lemon-rosemary risotto. His helper is testing oil for sage leaves and zucchini blossoms, which he’ll stuff with anchovies, lightly batter, and then

**From left: Daniela Toniolo in her Piedmont kitchen; sliced peaches for a wine and peach gelée; zucchini, onion, and ricotta pie. Recipes start on page 86.**

fry. I jokingly ask Davide if this is how he cooks for the kids and he looks at me, confused. Camilla translates; his eyes brighten and he nods, “Ah, sì!”

Guests start to trickle in at midday. And before I know it, there’s a crowd of 50 munching on crispy fried sage hot from the oil, salty wedges of cheese, and Camilla’s savory pies. Mici’s *vitello tonnato* is gone in seconds.

People rise to give speeches honoring Camilla. I can understand none of the Italian except for the call to toast, “Cin, cin!” at

## Perfect Pairings



Nestled between the Mediterranean and the Alps, where cool foggy mornings, which help develop grapes’ acidity, give way to ripening sunshine and ocean breezes, Piedmont is home to great wines. **Vietti Roero Arneis 2013 (\$20)**, a light, intensely floral aperitif white, pairs with the fried zucchini blossoms. The **Bruno Giacosa Dolcetto d’Alba 2012 (\$23)**, a ruby red wine with juicy blueberry and pomegranate fruit and a dry finish, is a partner for the zucchini pie. Dried rose petals give way to leather and earth in the **Produttori del Barbaresco Barbaresco 2009 (\$27)**, a match for the *vitello tonnato*. Eucalyptus and cedar notes amid the dark red fruit in the **Cascina Fontana Barbera d’Alba 2011 (\$30)** complement the herbaceous lemon-rosemary risotto. Delicate yet powerful, **Giacomo Conterno Barolo Cascina Francia 2009 (\$150)** offers notes of licorice, herbs, tobacco, and roses. Though young, it’s spectacular to drink now with the corzetti. Fresh, bubbly, and bursting with peach flavors, **G.D. Vajra Moscato d’Asti 2013 (\$17)** is a natural with the peach desserts. —*Jessica Brown*





the end of each speech, but Camilla is crying tears of happiness, and, suddenly, so am I.

Afterward, we move upstairs for dessert—peach aspic, roasted peaches with amaretto, a peach tart, a peach cake—and as we all sink into chairs, Stephano Guadagni and Roberta Zunuso bring out their guitars and start strumming the opening chords to “Pack Up Your Sorrows.” Camilla and Allesandro Zanuso join in, singing in English, and I learn the quartet isn’t random. The four met in Milan as teenagers and formed a political singing group that performed in the streets in the 1970s. We’re at their impromptu reunion. I head inside for water and when I return, the whole crowd has moved on to Dylan’s “The Times, They Are a-Changin’.”

Camilla’s husband, Harvey, throws his arm around me and belts out, “Come mothers and fathers, throughout the land,” and there they are, the mothers and fathers, surrounded by their children and their children’s children, Luca with his cousin on his lap, Camilla holding her mother’s hand. I think of my parents back home, of Dave, of our future family together, and I catch Camilla’s eye and raise a glass. *Va bene.* 🍷

#### WHERE TO EAT

**Ristorante Belvedere 1919** (Frazione Pessinate 53, 15060 Cantalupo Ligure Alessandria, 39/01/4393-138; [belvedere1919.it](http://belvedere1919.it)) *Expensive*. Opened in 1919 as a snack cantina for farmers, this restaurant is helmed by skilled chefs Fabrizio and Serena Rebollini. Enjoy *agnolotti al plin* stuffed with braised meat.

#### WHERE TO STAY

**Albergo L’ Ostelliere Villa Sparina Resort** (Frazione Monterotondo 56, 15066 Gavi Alessandria; 39/01/4360-7801; [ostelliere.it](http://ostelliere.it)). Set amid vineyards on an 18th-century farm, this four-star hotel is noteworthy for the white wine made on-site. The restaurant, La Gallina, offers upscale takes on Piedmontese cuisine from chef Massimo Mentasti: tender *plin* and massive charred rib eye. Doubles start at \$175.

## TRAVEL GUIDE *Piedmont*

Dinner for two with drinks and tip **Inexpensive** Under \$50

**Moderate** \$50–\$75 **Expensive** Over \$75

#### Il Boscareto Resort and Spa

(Via Roddino 21, 12050 Serralunga d’Alba, Cuneo; 39/01/7361-3036; [ilboscaretoresort.it](http://ilboscaretoresort.it)). This modern hotel in the heart of the wine region boasts extensive spa facilities, including an indoor pool that overlooks the vineyards. Two-Michelin-starred chef Antonio Cannavacciuolo took over the restaurant, La Rei, last year. Try his signature tuna *vitellato*—a riff on the local dish *vitello tonnato* in which the chef pours veal stock over thinly sliced tuna. Doubles start at \$550.

#### La Traversina

(Cascina La Traversina 109, 15060 Staz-zano Alessandria; 39/01/4361-377; [latraversina.com](http://latraversina.com)). This charming family-run *agriturismo* offers clean, homey rooms and a pool. Doubles start at \$130 and include breakfast.

#### Castello di Verduno (S.S.A.)

(Via Umberto I 9, 12060 Verduno, Cuneo; 39/01/7247-0125; [castellodiverduno.com](http://castellodiverduno.com)). In an 18th-century castle, this hotel should be on every food-obsessed traveler’s list. Alessandra Buglioni di Monale offers intimate cooking classes where you can learn how to cook simple but delicious local foods such as handmade pasta with fresh tomato sauce, and then enjoy it in the courtyard. Doubles start at \$195.



INGALLS PHOTOGRAPHY (RICOTTA PIE, BOTTLES)



## ★ Corzetti Pasta with Dried Mushroom Ragù

SERVES 6–8

Veal stock adds savory flavor to this mushroom-sauced pasta (pictured on page 78).

- 4 oz. dried porcini mushrooms
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. corzetti (see page 95) or orecchiette pasta
- $\frac{3}{4}$  cup olive oil
- 6 cloves garlic, thinly sliced
- 8 oz. cremini mushrooms, thinly sliced
- 8 oz. shiitake mushrooms, thinly sliced
- 2 cups veal stock
- $\frac{1}{2}$  cup grated parmesan
- $\frac{1}{4}$  cup minced parsley

**1** Place porcinis in a bowl and cover with 2 cups boiling water; let sit until softened, about 15 minutes. Using a slotted spoon, transfer porcinis to a cutting board and roughly chop; reserve  $\frac{1}{2}$  cup soaking liquid.

**2** Bring a 6-qt. saucepan of

salted water to a boil. Cook pasta until al dente, about 11 minutes. Drain, reserving  $\frac{1}{2}$  cup pasta water; toss pasta with  $\frac{1}{4}$  cup oil and set aside.

**3** Wipe pan dry and add remaining oil and the garlic; heat over medium-high. Cook until garlic is soft, 1–2 minutes. Add cremini and shiitake mushrooms; cook, stirring occasionally, until golden, 7–9 minutes. Add reserved porcinis and their soaking liquid, the stock, salt, and pepper; simmer until sauce is slightly reduced, 5–7 minutes. Stir in reserved pasta and pasta water, plus half the parmesan and 3 tbsp. of the parsley. Garnish with remaining parmesan and parsley.



From far left: Moscato and peach gelée; baked peaches with amaretti cookies; lemon-rosemary risotto.

## Crostata di Pesche Cotte e Amaretti

(Amaretti Peach Tart)

SERVES 8

Soft, very ripe peaches work best in the filling for this summery tart (pictured on page 80) from Piedmont home cook Maddalena Bellorini.

For the dough:

- 1 cup flour, plus more
- 6 tbsp. unsalted butter, plus more
- 1 tbsp. sugar
- $\frac{1}{8}$  tsp. kosher salt
- $\frac{1}{4}$  cup ice-cold water

For the filling:

- 3 lb. very ripe peaches, peeled, pitted, and roughly chopped
- 5 tbsp. sugar
- 1 tbsp. ground cinnamon
- $5\frac{1}{2}$  oz. amaretti cookies (see page 95), finely crushed



**1** Make the dough: Pulse flour, butter, sugar, and salt in a food processor until pea-size crumbs form. Add water; pulse until dough forms. Flatten dough into a disk and wrap in plastic wrap; chill 1 hour.

**2** On a lightly floured surface, roll dough into a 15" circle about  $\frac{1}{8}$ " thick; press into a greased 11" tart pan with a removable bottom set over a baking sheet; trim edges. Gather and reroll dough scraps, and cut into decorative shapes; transfer to side of tart on baking sheet. Chill 1 hour.

**3** Make the filling: Simmer peaches, sugar, and cinnamon in a 4-qt. saucepan over medium heat until thick, 40–45 minutes. Stir in cookies; let cool.

**4** Heat oven to 425°. Spread filling over dough; arrange dough shapes over top. Bake until crust is golden, 40–45 minutes. Let cool completely before serving.

## Fried Anchovy-Stuffed Zucchini Blossoms

MAKES 24

For this simple hors d'oeuvre (pictured on page 83), delicate zucchini flowers (see "Flavorful Flowers," facing page) are filled with salty fish and batter-fried.

- Canola oil, for frying
- 24 canned anchovy fillets
- 24 zucchini blossoms (see page 95), stamens discarded
- 1 cup flour
- 2 tbsp. baking powder
- Kosher salt and freshly ground black pepper, to taste
- 1 12-oz. bottle lager-style beer or seltzer, chilled

Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 375°. Place 1 anchovy fillet in each blossom and roll lengthwise to encase fillet. Whisk flour, baking powder, salt, and pepper in a bowl; whisk in beer until batter forms. Working in batches and holding stems, dip blossoms in batter; fry until golden and crisp, 1–2 minutes. Drain on paper towels; season with salt.

## Lemon-Rosemary Risotto

SERVES 6

Fragrant rosemary and lemon are added to this risotto (pictured above left) after it is cooked.

- 1 cup grated parmesan
- 1 tbsp. minced rosemary
- Zest of 3 lemons, plus 1 tbsp. juice
- 6 cups chicken stock
- 3 tbsp. olive oil
- 4 cloves garlic, minced
- 1 small yellow onion, minced
- 2 cups arborio rice
- $\frac{1}{3}$  cup dry white wine
- 3 tbsp. unsalted butter
- Kosher salt and freshly ground black pepper, to taste



Stir parmesan, rosemary, and zest in a bowl. Bring stock to a simmer in a 2-qt. saucepan; keep warm. Heat oil in a 6-qt. saucepan over medium-high heat. Cook garlic and onion until soft, 5–7 minutes. Add rice; cook until opaque, 3–4 minutes. Add wine; cook until absorbed, 1–2 minutes. Add  $\frac{1}{2}$  cup stock; cook, stirring often, until stock is mostly absorbed, 2–3 minutes. Add another  $\frac{1}{2}$  cup stock; repeat process until all the stock is used, about 25 minutes. Continue cooking until rice is al dente, 2–3 minutes. Remove from heat; stir in half the parmesan mixture plus butter, salt, and pepper. Garnish with remaining parmesan mixture.

### Moscato and Peach Gelée

SERVES 6–8

This refreshing gelée (pictured on facing page) gets its light, fruity flavor from ripe peaches and semisweet fizzy moscato wine. For assembly, see “Gold Standard,” page 89.

- 3 tbsp. unflavored powdered gelatin or 12 sheets (see “Full Bloom,” page 90)
- 1 cup cold water
- $1\frac{1}{2}$  cups boiling water
- $\frac{3}{4}$  cup sugar
- $2\frac{1}{2}$  cups Moscato d’Asti or other semisweet sparkling wine, such as prosecco, chilled
- 2 large ripe peaches, peeled, pitted, and thinly sliced

Chill a 5” x 9” glass loaf pan for 1 hour. Sprinkle gelatin over cold water in a bowl; let sit 2 minutes. Whisk in boiling water and sugar. Stir in wine; chill until mixture has thickened to a loose gel, about 1 hour. Stir in peaches and pour into chilled loaf pan; chill until completely set, about 4 hours. Run a knife around edge of pan and invert onto a serving platter; cut crosswise into slices.

### Pesche Ripiene al Forno

(Baked Peaches with Crushed Amaretti Cookies)

SERVES 6

Crushed amaretti cookies (see

“Kernel of Truth,” page 94) lend nutty depth to sweet mashed peaches in this simple dessert (pictured on page 86) given to us by Maddalena Bellorini.

- 7 ripe peaches (6 halved and pitted, 1 peeled, pitted, and puréed)
- 7 oz. amaretti cookies (see page 95), finely crushed
- 4 tbsp. unsalted butter, cubed and chilled
- $\frac{1}{3}$  cup sugar
- Vanilla ice cream or whipped cream, for serving (optional)

Heat oven to 350°. Place 3 tbsp. water in a 9” x 13” baking dish; arrange peaches cut side up. Mix puréed peach and cookies in a bowl; spoon mixture into each peach half. Top with butter and sprinkle with sugar; bake until peaches are tender and filling is golden brown and slightly crisp, about 45 minutes. Let cool slightly; serve with ice cream or whipped cream if you like.

### Torta Salata di Zucchine e Cipolle

(Zucchini, Onion, and Ricotta Pie)

SERVES 6

Squash, peppers, or eggplant can be substituted for the zucchini in this simple, savory summer pie (pictured on page 85).

- $\frac{1}{4}$  cup olive oil
- 2 cloves garlic, thinly sliced
- 1 shallot, thinly sliced
- 6 medium zucchini, thinly sliced
- $\frac{1}{2}$  cup grated pecorino
- $\frac{1}{2}$  cup ricotta
- $\frac{1}{2}$  cup roughly chopped parsley
- 4 eggs, beaten
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp. unsalted butter
- 3 tbsp. bread crumbs

1 Heat oil in a 6-qt. saucepan over medium-high heat. Cook garlic and shallot until golden, 4–6 minutes. Add zucchini; cook, stirring occasionally, until golden, about 15 minutes.

Transfer to a bowl; let cool. Stir in pecorino, ricotta, parsley, eggs, salt, and pepper.

2 Heat oven to 350°. Grease a 10” pie plate with butter; coat with bread crumbs. Spread zucchini mixture evenly over top; bake until golden on top and slightly puffed, 40–45 minutes. Serve hot or at room temperature.

### ✪ Vitello Tonnato

(Veal with Tuna-Caper Sauce)

SERVES 8

In this classic dish, cold sliced veal is served under a blanket of creamy tuna mayonnaise (pictured on page 83).

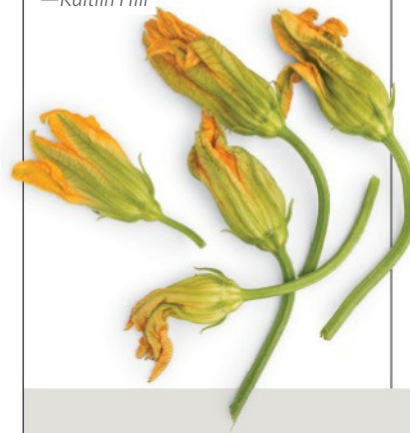
- 2 tbsp. canola oil
- 1  $2\frac{1}{2}$ -lb. piece veal top round, tied with kitchen twine
- Kosher salt and freshly ground black pepper, to taste
- 3 bay leaves
- 3 sprigs thyme
- 2 sprigs sage
- 1 medium carrot, halved crosswise
- 1 medium yellow onion, quartered
- 1 stalk celery, halved crosswise
- 1 cup dry white wine  $\frac{1}{3}$  cup capers
- $\frac{1}{4}$  cup packed parsley leaves
- 3 tbsp. white wine vinegar
- 1 tbsp. grated lemon zest, plus 1 lemon thinly sliced
- 8 canned anchovy fillets, drained
- 4 egg yolks
- 1 5-oz. can oil-packed tuna, drained
- 1 cup olive oil

1 Heat oil in a 6-qt. Dutch oven over medium-high heat. Season veal with salt and pepper; cook, turning as needed, until browned, about 15 minutes. Transfer veal to plate. Add bay leaves, thyme, sage, carrot, onion, and celery to pan; cook until soft, 8–10 minutes. Add wine; reduce by half, 3–4 minutes. Return veal to pan and add 3 cups water; boil. Reduce

### Flavorful Flowers

Light and airy, with a subtle squash flavor, squash blossoms, the yellow-orange flowers that sprout along the tendrils of zucchini and other squash plants each summer, are wonderful to cook. While they’re often enjoyed stuffed with flavorful fillings like anchovies, then fried (see recipe, page 86), the blossoms can also be used raw as a salad garnish. Most supermarkets won’t carry squash blossoms due to their high perishability, but farmers’ markets and gourmet food stores offer them throughout the summer. Look for flowers that are tightly closed and avoid those that are limp or discolored. Since the blossoms have a short shelf life, use them within a day of purchase. Rinse them and store them in the fridge, wrapped loosely in paper towels until ready for use. Be sure to remove the stamens before working with them.

—Kaitlin Hill



heat to medium; cook, covered, until an instant-read thermometer inserted into thickest part of veal reads 135°, about 35 minutes. Transfer to a plate to cool. Using a slotted spoon, transfer half each the carrot and celery to a cutting board; julienne and set aside. Discard broth or strain and reserve for another use.

2 Purée half each the capers and parsley with the vinegar, zest, 4 anchovies, the yolks, tuna, salt, and pepper in a food processor until smooth. With the motor running, slowly drizzle in olive oil until sauce is emulsified. Thinly slice veal across grain and arrange on a platter; top with sauce. Garnish with reserved carrot and celery plus remaining capers, parsley, anchovies, and the lemon slices.





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# KITCHEN

Discoveries and Techniques from Our Favorite Room in the House

## The Spice Is Right

In foods throughout this issue—the Swedish potato dumplings (see recipe, page 70), the Bar Code Tonic (see recipe, page 40), and even the India relish in Hemingway's favorite burger (see "In a Pickle," page 94)—sweet, peppery allspice stands out, integrating and elevating other flavors. We have the Arawak to thank for it. In Jamaica, as first noted by the physician Diego Alvarez Chanca during Christopher Columbus' second voyage, the Arawak crushed the unripe, dried berries of the indigenous evergreen *Pimenta dioica* to season smoked meats. In the 1600s, the spice moved along trade routes to Europe and the East. The British, who thought it tasted like a combination of cinnamon, cloves, and nutmeg, called it "allspice." Today its popularity can be measured in the breadth of its use, from Jamaican jerk to Bavarian *weisswurst*, Indian curries, the Middle Eastern spice blend *baharat*, and desserts as American as apple pie. —Judy Haubert



**1** Sprinkle gelatin evenly over cold water or submerge gelatin sheets; let sit until gelatin softens, about 2 minutes.



**2** Whisk in boiling water and sugar until sugar is dissolved, about 1 minute.



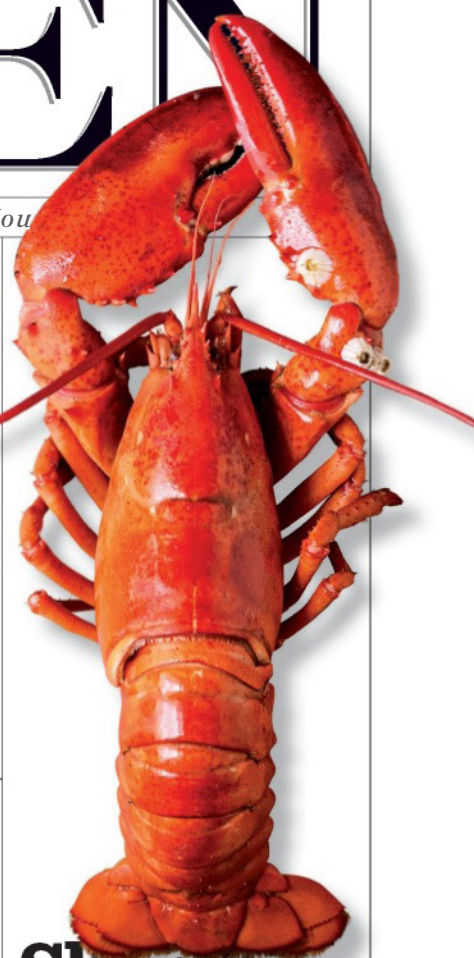
**3** Stir in wine. Chill until mixture has thickened to a gel, about 1 hour. Fold in peaches.



**4** Spoon into a chilled loaf pan; chill until set, 4–6 hours. Run a knife around edge of pan and invert onto a platter (below).

## GOLD STANDARD

A cool, fruity gelée—such as the one we made with moscato and peach (see page 87)—is a refreshing summer dessert. The key to this elegant sweet is letting the gelatin set up before pouring the mixture into a mold, so that the fruit is suspended. Here's how to do it. —Kellie Evans



## Shore to Door

Maine's rocky shoreline and frigid coastal waters provide the ideal habitat for *Homarus americanus*, the American lobster, a cold-loving crustacean that hides in crevices and feeds on mollusks and baitfish. For our clambake (see "A Seaside Supper," page 52), we mail-ordered these lobsters from such outfits as Cousins Maine Lobsters ([cousinsmainelobster.com](http://cousinsmainelobster.com)) and Hancock Gourmet Lobster ([hancockgourmetlobster.com](http://hancockgourmetlobster.com)), one of 54 companies in the Maine Lobster Marketing Collaborative ([lobsterfrommaine.com](http://lobsterfrommaine.com)). Lobsters release a toxic by-product that renders them inedible if they die before cooking, so they must be either precooked or shipped live; these sustainable options are sent from Maine within 24 hours of harvest, and they arrive super fresh and ready to cook. They should be prepared quickly, as lobsters start to metabolize their flavorful nutrients as soon as they are taken from the water. —Angelica Frey



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## FULL BLOOM

Powdered gelatin may be the go-to for home-cooked recipes like our moscato and peach gelée (see page 87), but the standard in professional kitchens is the translucent rectangle known as sheet (or leaf) gelatin. Both varieties must be bloomed—soaked in water to soften—so the gelatin can dissolve with other ingredients, but powdered gelatin produces a less clear product. According to Kierin Baldwin, pastry chef at The Dutch in Manhattan, sheet gelatin is also a more consistent thickening agent, and it helps maximize flavor by minimizing dilution. “After you soak sheet gelatin, you can squeeze out excess water,” she says. “But with powdered, you add water to your final product.” If you’d like to substitute one for the other, the ratio is 1 tbsp. powdered gelatin to 4 gelatin sheets. As in gelées, it can provide texture to pastry creams and puddings, and help stabilize whipped cream so it doesn’t weep after sitting. —*Daniel Olbrych*







## Clambake Toolbox

clambake (see "A Sea-side Supper," page 52) is gathering the materials. To dig your pit, it's essential to have a **1 heavy-duty metal shovel** like this wood-handled Razor-Back from Home Depot (\$22; homedepot.com), and it's also good to have a **2 metal-tipped rake** (\$10; homedepot.com) to distribute embers.

**3 Large smooth stones** and seaweed are the building blocks of a clambake fire pit. If your beach doesn't have them, pack the trunk with metal firebricks (\$35 for six; lowes.com) and **4 hand-harvested rockweed** (seaweed) ordered from coastal Maine (30 pounds for \$65; vitamin seaseaweed.com). Instead of building a fire with salt-saturated driftwood, which burns too slowly, use split **5 kiln-dried firewood** for a quick, even heat (\$5 for 25 pounds; homedepot.com). Even on the windiest day, the torchlike **6 Bison Airlighter** will ignite a fire with its powerful four-inch-long flame (\$99; thebisoncompany.com). Soaking a heavy, densely threaded, six-by-nine-foot **7 canvas tarp** in seawater and covering the fire pit with it bathes the clambake in briny steam (\$11; homedepot.com). To aid safe, speedy recovery of your meal, cook smaller items in flexible mesh

**8 clambake bags** (\$9 for 100; amazon.com), and retrieve food from the fire pit with **9 heat-resistant gloves** like these from Heat Aid that can withstand temperatures up to 662 degrees Fahrenheit (\$35; amazon.com). It may take up to four hours to cook down a hardwood fire and heat beach rocks, so keep perishable food items in a **10 well-insulated cooler** like this sleek Tundra 65 Cooler from Yeti (\$400; yeticoolers.com); it also has plenty of room for beer.

—Kellie Evans

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## Berries Made Better



The process called maceration softens fruit and imparts flavor, transforming even less-than-perfect berries and stone fruit into something worthy of dessert. Though macerating typically involves soaking fruit in an acidic liquid such as liqueur, lemon juice, or vinegar, the liquid is not always necessary, particularly in the case of water-dense strawberries. At 92 percent water by weight, strawberries need nothing more than a generous sprinkle of sugar to macerate. Sugar, which draws out the liquid from strawberries, forms a tight bond with the extracted water molecules. The result is a bowl of tender fruit swimming in a sweet syrup, the perfect accompaniment to a scoop of ice cream or a slice of cake, like the almond cheesecake in our Swedish Midsummer story (see page 71 for recipe). The sugar also enhances the strength of the strawberries' natural pectin, resulting in a near jamlike consistency. In fact, this is how the process of jam making begins. Of course, the macerated fruit is also delicious on its own. The longer the strawberries macerate, the richer and more intense their flavor becomes. The addition of herbs, zest, and other flavorings can enhance the mixture's aromas. In the case of the cheesecake, mint adds a refreshing herbal note. Other welcome additions include citrus zest, crushed green cardamom, star anise, and vanilla bean. —*Laura Loesch-Quintin*

## DRINKS GONE NUTS

Nocino, the sweet Italian-style spirit infused with green walnuts and spices (see "Summer Nectar," page 26), is traditionally sipped as a digestif on its own after a meal. But with the rise in popularity of Italian liqueurs, more bartenders are mixing it into modern concoctions. Among our favorite preparations are those that riff on classic cocktails, though we also like nocino-based dessert drinks. —*Betsy Andrews*

### The Riccioni

MAKES 1 COCKTAIL

Orange bitters balance out the sweet sherry, which, in turn, complements the nuttiness of the walnut-based nocino in this souped-up variation on a Manhattan from Lincoln Restaurant in Portland, Oregon.

- 1½ oz. bourbon, preferably Eagle Rare
- ¼ oz. Carpano Antica Formula Vermouth
- ¼ oz. fino sherry
- ¼ oz. nocino
- 2 dashes orange bitters
- Orange peel, for garnish

Combine bourbon, vermouth, sherry, nocino, and bitters in a cocktail shaker filled with ice; shake vigorously and strain into a cocktail glass. Garnish with orange peel.



### Italian Sidecar

MAKES 1 COCKTAIL

The recipe for this rich twist on a traditional sidecar comes from the Portland, Oregon, distillery Stone Barn Brandyworks.

INGALLS PHOTOGRAPHY (STRAWBERRIES, STAMP); HELEN ROSNER (COCKTAILS); ILLUSTRATIONS: BRENDA WEAVER

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- 1 1/2 oz. brandy
- 3/4 oz. nocino
- 1/2 oz. Cointreau
- 1/2 oz. lemon juice
- Lemon slice, for garnish

Combine brandy, nocino, Cointreau, and lemon juice in a cocktail shaker filled with ice. Shake vigorously and strain into an ice-filled rocks glass; garnish with lemon slice.

### Tricolore

MAKES 1 COCKTAIL

Strawberries lend a jammy sweetness to this indulgent cream-topped elixir adapted

from a recipe by James Meehan, owner of the Manhattan speakeasy PDT.

- 1 1/2 tbsp. cream
- 1 tbsp. mascarpone
- 4 strawberries, hulled
- 2 1/2 oz. nocino, preferably Russo Nocino

Whisk cream and mascarpone in a bowl until smooth; set aside. Muddle 3 strawberries in a shaker; add nocino and ice. Shake vigorously and strain into a chilled coupe glass; spoon cream mixture over top and garnish with remaining strawberry.

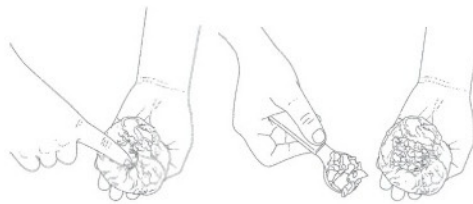


### STAMP ACT

Coin-shaped corzetti pasta (see page 86 for a recipe) can be made at home using a two-piece wood corzetti stamp (shown above). The stamps were common in Renaissance-era Italy, typically bearing a coat of arms or other symbol. One half acts as a cookie cutter to cut disks out of fresh pasta sheets; the other stamps the pattern. The design doesn't just make your pasta look impressive, its grooves also hold the sauce. —Farideh Sadeghin

### Sealing the Deal

When making *kroppkakor* (see page 70 for recipe), Swedish potato dumplings stuffed with caramelized onion, bacon, and allspice, seal the dough so they don't open while boiling. —Amelia Arend



**1** Working with 1 ball of dough at a time, and with lightly floured hands, press index finger into center of ball to create a pocket.

**2** Place about 2 tbsp. bacon mixture inside pocket.



**3** Pinch edges of dough to seal.

**4** Roll into a smooth ball and flatten into a 2 1/2"-wide patty about 1" thick before cooking.

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A GUIDE TO EVENTS, PROMOTIONS & PRODUCTS



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## SNOW WHITE

Nothing beats the satisfaction of cracking open a fresh coconut. Young varieties contain only a thin lining of meat. So when we were making *onde-onde* (pandan-coconut dumplings, see page 50), we used mature brown-husked ones, which have a thicker layer of flesh. To determine ripeness, choose a heavy coconut that audibly sloshes with liquid when shaken. If fresh coconuts aren't readily available, we have a trick. Unsweetened, dehydrated coconut meat—not to be confused with the moist, sweetened variety—can be steamed and used as a substitute for freshly grated. To find it, look for it labeled as coconut powder, desiccated, or finely shredded for baking. To rehydrate desiccated coconut, boil 1" water in a 14" flat-bottom wok fitted with an 11" bamboo steamer. Spread a layer of coconut in a 9" pie plate and place the plate in the steamer

base. Cover and steam the coconut, stirring occasionally, until it is moist and fluffy, about 10 minutes. Let coconut cool completely before using.  
—Kellie Evans



## Kernel of Truth

Although most recipes for *amaretti*, the Italian version of macaroons, call for almonds, the original recipe included *armellines*, the kernels from inside apricot pits, whose rich flavor is akin to that of the fragrant bitter variety of nut. According to lore, a young couple whipped up the petite cookies off the cuff with sugar, the apricot kernels, and egg whites for the Cardinal of Milan when he paid a surprise visit to the Lombardy town of Saronno in 1718. The holy man was so enamored of the treats, which the bakers named *amaretti* (little bitter things), that he blessed their union. Our favorite version comes from the 126-year-old D. Lazzaroni & Company, which uses *armellines* to flavor the crunchy cookie and another of its products, the liqueur amaretto. Although Lazzaroni's mahogany-brown, pearl-sugar-speckled Amaretti di Saronno are delicious simply nibbled alongside an espresso, the cookies, which come tissue-wrapped in pairs and packaged in the iconic fire-engine-red tin, are also crumbled into desserts such as the Piedmontese amaretti peach tart (see recipe, page 86) and baked stuffed peaches (see recipe, page 86) to infuse them with a distinctive marzipan-like flavor. —Farideh Sadeghin

**In a Pickle** While constructing Papa's Favorite Wild West Hamburger (see page 18 for recipe), we found ourselves wondering about the origins of India relish. As it turns out, the sweet, slightly piquant condiment was actually the invention of H. J. Heinz in 1889. The original secret recipe, loosely based on traditional Indian relishes, featured a sugared and vinegared mix of pickled cucumbers, green tomatoes, cauliflower, white onions, red bell peppers, celery, and mustard seed, plus cinnamon and allspice. The FDA didn't appreciate its inspired name, and it took Heinz to court in 1910 for misbranding a product that was not, in actuality, from India. They seized five cases of India relish, but the legal case, along with one against Holland Gin, was dismissed when the court ruled the name was being used generically. For decades the relish—today made by a number of brands, including B&G, with a shorter list of vegetables—has added zip to cookout foods like macaroni salads and hot dogs. —Mari Uyehara



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# The Pantry

## A Guide to Resources

*In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!*

BY KELLIE EVANS

### Fare

Prepare Papa's Favorite Wild West Burger (see page 18) with **B&G India relish** from mybrands.com (\$2 for a 10-oz. jar; 888/281-6400) and **Beau Monde seasoning** from spicesforless.com (\$5 for a 2-oz. package; 855/269-7742). Sample the scoops at our favorite ice cream shops: Try **Loblolly Creamery** in Little Rock, Arkansas (1423 South Main Street; 501/374-1111; loblollycreamery.com); **Salt and Straw** in Portland, Oregon (scoop shops at 2035 NE Alberta Street; 838 NW 23rd Avenue; and 3345 SE Division Street; saltandstraw.com); **The Hop Ice Cream Café** in Asheville, North Carolina (locations at 640 Merrimon Avenue and 721 Haywood Road, Asheville, North Carolina; thehopicecream.cafe.com); **The Creole Creamery** in New Orleans (4924 Prytania Street and 6260 Vicksburg Street; creolecreamery.com); and the **bent spoon** in Princeton, New Jersey (35 Palmer Square; thebentspoon.net). Visit **definitelydubai.com** to plan a trip to Dubai, and dine at **Al Bayt Al Baghdadi Restaurant** (Al Muteena St, Deira; 971/4273-7044). Use **yellow curry powder** from Kalustyan's (\$7 for a 3-oz. bag; 800/352-3451; kalustyans.com) to make Iraqi baked eggs (see page 22). Order **The Essential New York Times Grilling Cookbook** (\$18; Sterling Epicure, 2014) at amazon.com. Sip our favorite nocinos: **Nocino della Cristina** from K&L Wine Merchants (\$30 for a 375-ml. bottle; 877/559-4637; klwines.com); **Aggazzotti Notte di S. Giovanni Nocino Riserva** from the San Francisco Wine Trading Company (\$40 for a 750-ml. bottle; 415/731-6222; sfwtc.com); and **Russo Nocino** from Astor Wines and Spirits (\$32 for a 750-ml. bottle; 212/674-7500; astorwines.com). Order a **schwenker grill kit** at schwenkergrills.com (\$650; 360/301-4311) or buy a **Geos campfire grill** from landmann-usa.com (\$140; 770/606-8903).

### Routes

Plan a trip to Nashville to taste hot chicken at **visit musiccity.com**, and book a stay in the historic, luxurious **Hermitage Hotel** (231 Sixth Avenue North; 888/888-9414; thehermitagehotel.com).

### Drink

Make tonic with **citric acid** (\$5 for a 2-oz. pack; 469/443-6634; modernistpantry.com); **cinchona bark powder** (\$11 for a 1-oz. bag); **grains of paradise** (\$7 for a 1-oz. bag), and **orris root** (\$6 for a 1-oz. bag) from Kalustyan's (see above), and **kaffir lime leaves** from importfood.com (\$15 for 40–45 leaves; see above). Sip our favorite gins (all 750-ml bottles); contact Merwins Liquors for **Beefeater** (\$22), **Bluecoat American Dry** (\$30), **Death's Door** (\$40), **Hendrick's** (\$30), **Martin Miller's Westbourne Strength** (\$38), **Nolet's Silver Dry** (\$40),

**Cadenhead's Old Raj Blue** (\$49), **St. George Terroir** (\$40), and **Tanqueray 10** (\$28); and purchase **Perry's Tot** (\$32), **Plymouth Navy-Strength** (\$50), and **Sipsmith London Dry** (\$40) from Astor Wines & Spirits (212/674-7500; astorwines.com). Make gin and tonic recipes (see page 36) using **Everclear 151** from Merwin's Liquors (\$17 for a 750-ml. bottle; see above); **chiles de árbol** (\$6 for a 3-oz. pack) from Kalustyan's (see above); **St. Germain** from Astor Wines & Spirits (\$34 for a 750-ml bottle); **lemon verbena** from The Chef's Garden (prices vary; 800/289-4644; chefs-garden.com); **Fever Tree Bitter Lemon** from amazon.com (\$36 for twenty-four 7-oz. bottles); and **The Bitter Truth celery bitters** from Astor Wines & Spirits (\$17 for a 200-ml. bottle; see above). Use our favorite tonics; order **Small Hand Foods** from smallhandfoods.com (\$18 for an 18-oz. bottle; 510/847-1930); and purchase **Wilks & Wilson Sir Teddy's Tonic Elixir** (\$13 for a 13-oz. bottle), **TomR's** (\$11 for a 200-ml bottle), **Q Tonic** (\$30 for two 750-ml bottles), **Fever Tree** (\$37 for eight 17-oz. bottles), and **Fentiman's** (\$2 for a 9-oz. bottle) on amazon.com.

### Classic

Prepare gado-gado (see page 44) with **roasted unsalted peanuts** from Nuts.com (\$4 per lb.; 800/558-6887); **Belacan dried shrimp paste** (\$15 for a 1-lb. block) from amazon.com; **palm sugar** from Kalustyan's (\$8 for a 1-lb. pack; see above); **Holland or fresno chiles** from Melissa's Produce (prices vary; 800/588-0151; melissas.com); **palm vinegar** from Phil Am Food (\$2 for a 25-oz. bottle; 201/963-0455; philamfood.com); **Chinese water spinach** and **long beans** from your local Asian grocer; and **Indonesian shrimp chips** from indofoodstore.com (prices vary).

### Ingredient

Use **fresh pandan leaves** from importfood.com (\$16 for 18 leaves; 888/618-8424) or **frozen pandan leaves** from templeofthai.com (\$8 for an 8-oz. package; 877/811-8773) to make the recipes (see page 50). Prepare red-cooked chicken with **Holland or fresno chiles** from Melissa's Produce (price varies by season; 800/588-0151; melissas.com) and **candlenuts** from importfood.com (\$5 for a 7-oz. bag; see above). Use **Aroy-D UHT coconut milk** from importfood.com (\$7 for a 34-oz. box; see above); **Lee Kum Kee oyster sauce** (\$7 for an 18-oz. bottle), **soy sauce** (\$13), and **dark soy sauce** (\$7; the latter two both 17-oz. bottles), from amazon.com to make Thai pandan wrapped chicken. Make pandan, palm sugar, and coconut dumplings with **Koda Farms mochiko flour** (sweet rice flour) from asianfoodgrocer.com (\$2 for a 16-oz. box; 888/482-2742); **pandan paste** (\$10 for a 2-oz. bottle) and **palm sugar** (\$8 for a 1-lb. pack) from Kalustyan's (see above).

### Technique

In Massachusetts, try the seaside fare at **Jasper White's Summer Shack**, visit summershackrestaurant.com for locations and hire a **Clambake On Wheels** truck for your next party (contact Amy Hudson; ahudson@shackfoods.com).

### A Midsummer's Dream

Purchase **rye flour** from King Arthur Flour (\$9

for a 3-lb. bag; 800/827-6836; kingarthurfLOUR.com) and **flaxseed** from the bulk section at Whole Foods Market (prices vary; visit wholefoods.com for locations) to prepare seeded buttermilk bread (see page 69). Use **Krogstad aquavit** from Merwins Liquors (\$28 for a 750-ml bottle; 877/563-7946; shopmerwins.com) to make Swedish cured salmon (see page 69). Make grilled lamb with roasted tomato sauce (see page 69) and balsamic-spiced nuts and seeds (see page 70) using **Holland or fresno chiles** from Melissa's Produce (see above). Prepare seeded crispbread (see page 70) using **cornmeal** from King Arthur Flour (\$7 for a 24-oz. bag; see above) and **flaxseed** from Whole Foods Market (see above).

### Fire in the Dessert

Buy **small red Thai chiles** from importfood.com (\$16 for a 1-lb. bag; see above) to make spicy sweet potato cakes (see page 77). Prepare yogurt bundt cake (see page 77) with passion fruit sauce using **passion fruit purée** from gourmetfoodstore.com (\$23 for a 2-lb. container; 877/220-4181) and **black sesame seeds** from the bulk section at Whole Foods Market (prices vary; visit wholefoods.com for locations).

### The Feast of Life

Drink our favorite wines from Italy's Piedmont region; buy **Vietti Roero Arneis 2013** from Martin Wine Cellar (\$20 for a 750-ml bottle; 855/560-9463; martinwine.com); **Bruno Giacosa Dolcetto d'Alba D.O.C. 2012** from Saratoga Wine Exchange (\$23 for a 750-ml bottle; 877/493-6532; saratogawine.com); **Produttori del Barbaresco Barbaresco 2009** (\$27 for a 750-ml bottle) and **Giacomo Conterno Barolo Cascina Francia 2009** (\$150 for a 750-ml bottle) from Wine Exchange (714/974-1454; winex.com); **Cascina Fontana Barbera d'Alba 2011** from Tewksbury Fine Wine & Spirits (\$30 for a 750-ml bottle; 908/439-0007; tewksburyfinewine.com); and **G.D. Vajra Moscato d'Asti 2013** from Astor Wines & Spirits (\$17 for a 750-ml bottle; see above). Purchase **croxetti pasta** (sometimes called corzetti) from Eatly (\$5 for a 18-oz. bag; 212/229-2560; eatly.com) to make corzetti pasta with dried mushroom ragù (see page 86). Purchase **Lazzaroni amaretti cookies** on amazon.com (\$20 for a 16-oz. tin) to prepare an amaretti peach tart (see page 86) and baked peaches with crushed amaretti cookies (see page 87). Order **zucchini blossoms** from Melissa's Produce (price varies by season; see above) to prepare fried anchovy-stuffed zucchini blossoms.

### In the Saver Kitchen

Purchase **sheet gelatin** (sometimes called leaf) from N.Y. Cake (\$4 for 10 sheets; 914/613-3998; nycake.com). Make the Riccioni cocktail (see page 92) with **Eagle Rare bourbon** (\$33), **Carpanto Antica Formula vermouth** (\$32), and **Sandeman Don fino sherry** (\$18) from Merwin's Liquors (all 750-ml bottles; see above). Order a **corzetti pasta stamp** from Fante's (\$30; 800/443-2683; fantes.com). Purchase unsweetened **desiccated coconut** from Kalustyan's (\$9 for a 7-oz. bag; see above). Order **Lazzaroni amaretti cookies** (\$20 for a 1-lb. tin) on amazon.com. Order **B&G India relish** from mybrands.com (see above).



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# SAVEUR DRINK

THE BEST OF SPIRITS AND BEYOND

## 10

FANTASTIC  
RECIPES FOR  
THE BEST  
DRINKS  
OF THE  
SUMMER

Great new  
artisanal  
champagnes  
from France's  
legendary  
region

PAGE 10

MAKE THE  
MOST  
ELEGANT  
COCKTAIL  
EVER, SHOWN

PAGE 8



## ICE

9 PERFECT  
WAYS TO  
COOL DOWN  
COCKTAILS,  
PLUS TOOLS  
AND TIPS  
FROM THE  
PROS

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## 8

AWESOME  
PILSNERS  
TO QUENCH  
YOUR THIRST

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SUMMER  
2014  
ISSUE

## Nº1



## SUMMER PARTY APPETIZER PAIRINGS

Summertime's best gatherings? They're simple affairs—preferably outdoors on a balmy afternoon or evening. And the best food to serve? Nothing too heavy—the season's lazy warmer days call for nibbles that are as easy to prepare as they are to eat. When you're entertaining this summer, think savory and small.



Crostini with Camembert and apple compote—Camembert-style cheeses are outstanding paired with a cider like Crispin Original



Serrano ham, blue cheese and fig preserves—served on rounds of crusty bread, these salty snacks are a perfect balance for hard cider



Pork BBQ sliders with an apple vinegar-based BBQ sauce topped with alfalfa sprouts—is a fantastic apple and pork combination

And pair your miniature mouthfuls with Crispin Original Natural Hard Apple Cider. Chilled or over ice, Crispin's fresh-pressed apples offer a crisp and refreshing flavor that is endlessly versatile and pairs beautifully with all of these easy, bite-sized appetizer ideas.



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The gin and pineapple Don't Kill My Vibe at Miami Beach's Broken Shaker (see page 8 for recipe).

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Introducing *SAVEUR DRINK*, an intoxicating new publication.

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How the Great War spawned a beloved cocktail, the French 75.

## 8 Miami Heat

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One writer's favorite new single malt isn't from Scotland, it's from Taiwan.

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Michael Kraus

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# IN THE BEST OF SPIRITS

Since our first issue 20 years ago, when writer Gaston Pinard visited with Belgium's beer-brewing Trappist monks and Colman Andrews reveled in Santa Barbara's maverick wines, the editors of *SAVEUR* have been fascinated by drinks. In our minds, what we savor in the glass is as integral to the pleasure of a meal as the food on our plates. In pursuit of that pleasure, I myself have descended into the dank cellars of a fifth-generation Italian winemaker; dunked oyster shells in the brew kettle with beer makers on the coast of Maine; roamed amid the barrels of distillery rickhouses; and shaken and stirred zillions of cocktails. My colleagues and I have sat down with whiskey makers and spirits experts, vintners and sommeliers, brewers and cicerones, and bartenders; we have swirled and smelled and tasted. It's not every cocktail or glass of wine that wows us. But the ones that do—the ones that bloom in our mouths and speak vividly of the places they come from and the dishes they're best served with—these are the drinks that we seek. Humble or highfalutin, they are found the world over, from the villages of Champagne (page 10) to the island of Taiwan (page 9). They are made with any number of ingredients: ginger (page 16), taragon (page 8), grain, yeast, and hops (page 15). But what they share is their ability to enthrall and to satisfy. I speak for everyone at *SAVEUR* when I say that I am so happy to, at long last, be introducing *SAVEUR DRINK*, a new publication that celebrates the world of authentic libations, with recipes that help you bring the beauty to your own glass. Let's toast to that.

BETSY ANDREWS, EDITOR



## Right on Target

A century ago, World War I broke out, and with it came a cocktail. While blends of champagne, cognac, and lemon preceded it, without the war, the drink may have been lost to obscurity; surely, it would have a different name, as "French 75" was American slang for the 75-mm field gun. One tale credits it to flier Raoul Lufbery of the French air squadron the Lafayette Escadrille, who allegedly spiked his bubbly with cognac for oomph. Easier to pinpoint is the modern recipe made with gin; historian David Wondrich says it first ran in the 1927 bartending book *Here's How!* Today the 75 still inspires. A rosé take from San Francisco's Slanted Door, a blood orange one from Manhattan's Louro (see recipes below)—like the namesake gun, these are light but pack a wallop. As WWI reporter Irvin S. Cobb wrote, "I couldn't tell whether a shell or the drink hit me." —Kara Newman, author, *Cocktails for a Crowd* (*Chronicle*, 2013)

### Sicilian 75

MAKES 1 COCKTAIL

Campari and blood orange juice lend red-hued pizzazz to this drink (pictured above) from Manhattan's Louro.

- 1 oz. fresh blood orange juice, plus slice
- 1 oz. gin
- ½ oz. simple syrup
- ¼ oz. Campari
- 2 oz. dry champagne

(Continued on page 8)

INGALLS PHOTOGRAPHY



## We Want to Hear from You!

From New York City's cocktail ice specialist to Czech pilsners to Parisian wine bars, we've spanned the globe for the inaugural issue of **SAVEUR DRINK**. We want to know what you think and give you the chance to shape upcoming issues.



HELEN ROSNER (2); CENTER: ISTOCKPHOTO

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Combine juice, gin, syrup, and Campari in an ice-filled shaker. Shake and strain into a flute. Top with champagne; garnish with orange slice.



### Classic French 75

MAKES 1 COCKTAIL

The recipe for this timeless drink comes from San Francisco's Slanted Door.

- 3 oz. champagne
- 1 oz. cognac
- 1 oz. fresh lemon juice
- $\frac{3}{4}$  oz. simple syrup
- Lemon twist

Fill glass with ice; add champagne. Stir cognac, juice, and syrup in a dry shaker; pour over champagne. Garnish with lemon twist.

### Pomme Rosé

MAKES 1 COCKTAIL

Sparkling rosé adds berry notes to this French 75 version from the Slanted Door.

- 1 oz. calvados
- 1 oz. fresh lemon juice
- $\frac{3}{4}$  oz. simple syrup
- 3 oz. sparkling rosé

Combine calvados, juice, and syrup in an ice-filled cocktail shaker. Shake and strain into a coupe glass. Top with rosé.



## Miami Heat

IN VERDANT SOUTH FLORIDA, THE APPROACH TO COCKTAILS IS AS FRESH AS CAN BE

**I**'m from Israel, and Gabriel Orta, my partner at the Broken Shaker, is from Colombia. Both countries are known for foods that rely on lots of fresh herbs, a tradition we like to riff on in the cocktails we make.

Our bar is located in the Freehand Hostel in Miami Beach. But the barroom is just a tiny part of it; most of our space is outside in the courtyard amid an abundant garden. We grow mint, lavender, lemongrass, lemon verbena, and savory herbs like rosemary, basil, and tarragon. We have trees of allspice, lemon, lime, and grapefruit, as well as star fruit and mango.

For us, the easiest way to create a cocktail is

**Co-owners Gabriel Orta, left, and Elad Zvi at the Broken Shaker in Miami Beach.**

to hand-harvest what is growing around us. Our philosophy is: Don't overthink it. We need citrus, a sweetener, an herb, and booze. That's about it.

Of course, we also use bitters; they're the salt and pepper of bartending, adding a bit more flavor and bringing all the elements together. Thanks to our plants, we can make bitters here, along with syrups, salts, and vinegars, which add a nice sour note to drinks like our gin-based Don't Kill My Vibe (see recipe at right). Not only that, but the garden helps keep the mood here relaxed. There's nothing more satisfying than watching happy guests enjoy cocktails made with the bounty that surrounds them. —*Elad Zvi, co-owner, Broken Shaker, Miami Beach*

### Don't Kill My Vibe

MAKES 1 COCKTAIL

Spicy-tart pineapple vinegar and bitters flavor this gin drink (pictured on page 4) from Miami's Broken Shaker.

- 1 sprig tarragon
- $\frac{3}{4}$  oz. fresh lemon juice, plus twist for garnish
- $\frac{3}{4}$  oz. pineapple drinking vinegar, such as Pok Pok Som
- 2 oz. gin
- $\frac{1}{2}$  oz. Cocchi Americano
- 2 dashes Brooklyn Hemispherical Charred Pineapple Bitters
- Orange slice, for garnish

Muddle tarragon, juice, and vinegar in a cocktail shaker. Add gin, Cocchi Americano, bitters, and ice; shake and strain into highball glass filled with crushed ice. Garnish with lemon twist and orange slice.



# SKY HIGH



## WHISKEY'S NEWEST ISLAND

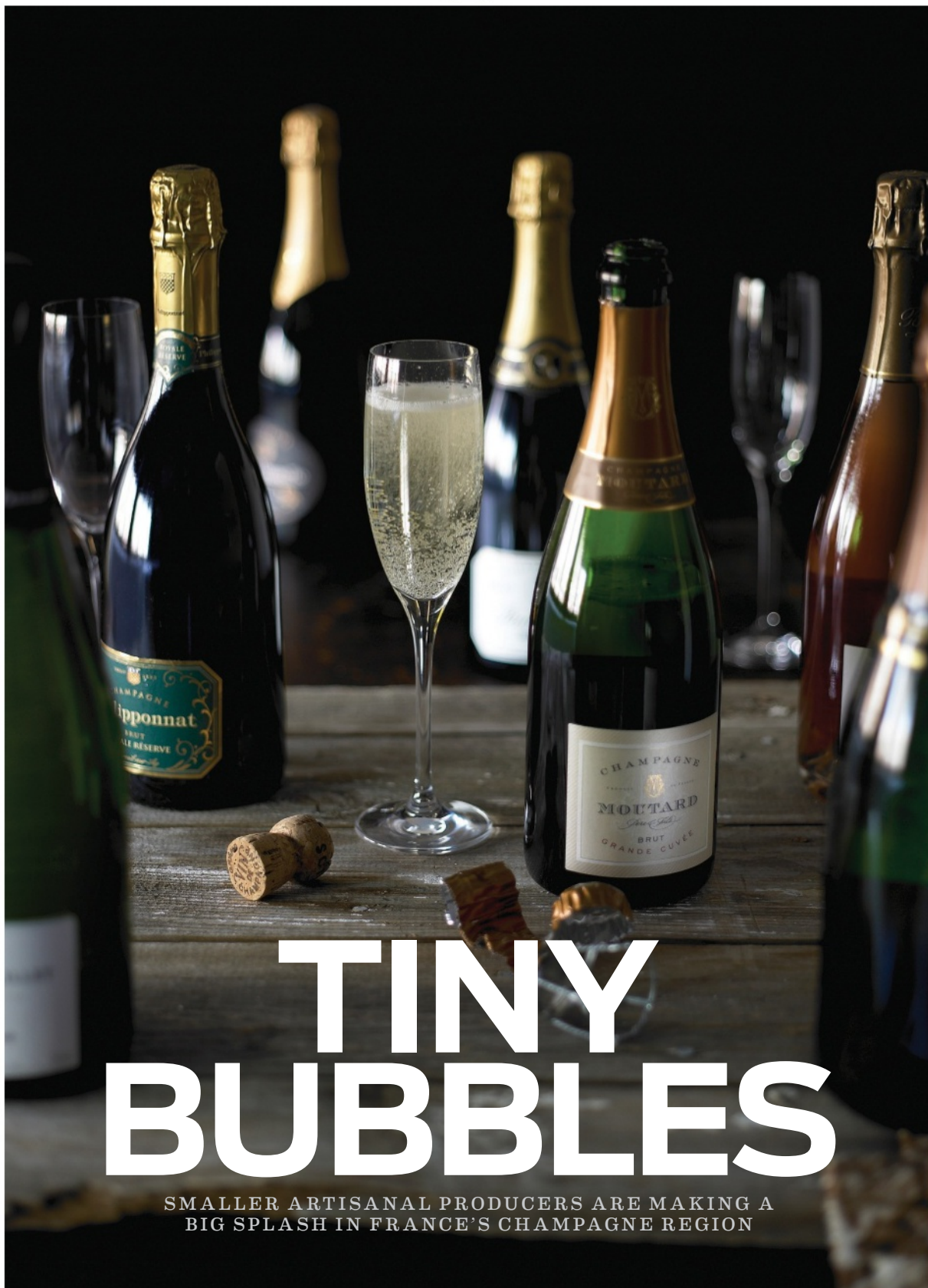
Taiwan is among the world's top scotch-consuming nations, so it's natural that a local would try to produce his own. But nine years ago, when T. T. Lee launched Kavalan Distillery, he discovered that the balmy East Asian climate aged his whiskey too rapidly for it to develop nuanced flavors. Lee adapted, fermenting his mash in stainless steel rather than Scotland's traditional wood, and then barrel-aging his whiskeys for a mere three years. **Kavalan King Car Conductor** (\$120), a velvety single malt perfumed with vanilla and passion fruit, offers hints of caramel and toasted hazelnuts that yield to green apple and fresh-cut grass. It's a homegrown bottle that does this scotch-loving island proud. —*Felicia Campbell*

Believe it or not, some of the most remarkable spirits I've had have been consumed at 30,000 feet in the air. Though cocktails may be an entitlement that's mostly reserved for first class, on international flights the airline staple known as the mini bottle, a 50-milliliter vessel, is ideal for sampling indigenous liquor brands in the economy seats. On LOT Polish Airlines, I sampled **1 Zubrowka Bison Grass Vodka**, with notes of vanilla and mint; mixed with apple juice, it tasted uncannily like apple pie. **2 Jameson Irish Whiskey**, a 234-year-old brand with a toffee and leather profile, has held me over aboard Ireland's Aer Lingus, while my go-to nips, with a squeeze of lime, on Caribbean Airlines are Jamaica's rich amber **3 Appleton Estate Reserve Rum** and its **4 Wray & Nephew Overproof White Rum**, a potent, fruity spirit. I've also whiled away hours on Hawaiian Airlines with smooth Kaua'ian **5 Koloa White Rum**, as well as organic **6 Ocean Vodka**, a clean, sweet liquor diluted with "deep-ocean" water from 3,000 feet below the seas of Big Island. Even in the cramped back of the plane, I appreciate the room to luxuriate in the world's regional spirits. —*Camper English, SAVEUR contributing drinks editor*



INGALLS PHOTOGRAPHY, FACING PAGE, CLOCKWISE FROM TOP LEFT: INGALLS PHOTOGRAPHY (1, 3); ELON PAZ (2)





# TINY BUBBLES

SMALLER ARTISANAL PRODUCERS ARE MAKING A  
BIG SPLASH IN FRANCE'S CHAMPAGNE REGION

MICHAEL KRAUS; FACING PAGE: COURTESY LE VERRE VOLÉ



About 90 minutes northeast of Paris lies the region of Champagne. Here, the tricky climate is prone to frost, and the growing conditions vary across vineyards and vineyards. Rather than rely on a few farmers, big producers buy grapes from many, blending to achieve consistent branded styles.

That's how it's long been done. But there's another reality in Champagne. After nearly a century of dominance by famous brands—Veuve Clicquot, Dom Perignon—Champagne is experiencing a small-scale revolution. For decades, growers have quietly made their own wines.

## ONCE SOLELY A LUXURY PRODUCT, CHAMPAGNE IS BECOMING AN ARTISAN WINE

They are champagne's new face. More than 4,600 now sell wine made from their grapes. Place has begun to matter, and so has innovation. Champagne, the luxury product, is becoming an artisan wine.

For fans like me, it's an exciting moment. I admire these "grower" wines. They embrace variations of vintage and express the moods of specific villages. Each tells a unique story.

The godfather of this movement is Anselme Selosse, who returned from Burgundy in 1974 intent on improving his family's wines. He stopped using chemicals and swapped commercial yeasts for native ones. Later, he began

making single-vineyard wines, crafting laser-sharp snapshots of his land.

Others followed. While Selosse's wines are rare and pricey, those of his disciples can be affordable yet still fascinating. Alexandre Chartogne ages wine in concrete eggs, which yield rich, soft texture without oakiness. His Saint-Anne cuvée is lush yet fresh, heady with caramel, citrus, and flowers. It expresses the potential of the land in his overlooked village of Merfy on the urban outskirts of Reims. Nearby in Ecuil, Frederic Savart makes the fine-boned L'Ouverture from pinot noir vines his family planted in the 1940s. It's a case study in the grape's rye-crinker savoriness and orange flavors. To the south in Aube, producers like Cédric Bouchard and Vouette et Sorbée have turned a backwater into a similar hotbed.

The agriculture is also evolving on the most valuable land. In the *grand cru* village of Bouzy, Benoît Lahaye farms biodynamically, using earth-friendly means once thought impossible in Champagne, where fungicides have long been used to combat mold.

All of this hasn't gone unnoticed by the grand old houses. Louis Roederer, arguably Champagne's most diligent big name, now farms nearly 600 acres of its own land. It's an indicator that Champagne, once shrouded in a mystique of luxury, is becoming a real place. If you ask me, that's worth popping a cork for. —Jon Bonné, author, *The New California Wine (Ten Speed Press, 2013)*

## TASTING NOTES

**NV Benoît Lahaye Rosé de Macération (\$70)** A testimony to the seriousness of rosé, with deep currant notes and thyme aromas.

**NV Chartogne-Taillet Cuvée Sainte-Anne Brut (\$30)** This powerful, precise wine is heady with plum, perfume, and bread crumbs.

**Moutard Pere & Fils Grande Cuvée Brut (\$28)** An Aube wine showcasing affordable quality with tangy crabapple, currant, chestnut, and a chalky bite.

**NV Vernier-Fannié Grand Cru Brut (\$50)** Sea foam, almond, and marmalade mark a generous wine that's also firm in structure.

**NV Savart L'Ouverture Premier Cru Brut (\$48)** A polished pinot expression with round apricot flavors balanced by spice.

**Cédric Bouchard Inflorescence Côte de Val Vilaine Brut (\$75)** The Val Vilaine vineyard in Polisy delivers a rieslinglike minerality— austere slate meshed with dried moss and cranberry.

**NV Philipponnat Royale Reserve (\$45)** Creamy pastry aspects and opulent fruit balanced by a stoic minerality.



## PARIS IDYLL

The first time I visited Le Rubis, a tiny blue-collar wine bar near rue Saint-Honoré, I was reminded of American happy hours, the beer replaced by chinon and the pretzels by charcuterie. In the 20 years since, I've found that casual bars à vin, like those below, are Paris' best places to try France's artisan wines. —Ceil Miller Bouchet, wine writer

**La Cave d'en Face** More than 250 wines are curated by sommelier Pierre Forget at this shop in the 18th arrondissement. The peach blossom and almond scent of a Château Moulin Caresse Montravel sauvignon blanc/semillon blend will leave you swooning. 40 rue des Cloys; 33/01/4606-0385

**Le Rubis** At this bar opened in 1948, owners Albert and Josette Pratt serve more than 20 affordable glasses, specializing in juicy reds from Côtes du Rhone and Beaujolais and value whites from Burgundy's Macôn and the Loire's Cheverny. 10 rue du Marché Saint-Honoré; 33/01/4261-0334

**Vingt Heures Vin** Owner Alexandre Siboni pours gems from Languedoc-Roussillon at this Montmartre spot filled with regulars. Try the Les Creisses, a spicy, chewy syrah and grenache blend. 15/17 rue Joseph de Maistre 33/09/5466-5067; vingtheuresvin.com

**Compagnie des Vins Surnaturels** In the heart of posh St. Germain des Prés, this hideaway has a jaw-dropping selection of bordeaux and burgundies, including the nectarlike dessert wine Château d'Yquem, all by the glass. 7 rue Lobineau, 33/09/5490-2020; compagniedesvinsurnaturels.com

**Le Verre Volé** Grab a table at this teeny wine bar in the 10th (shown above) and sip while savoring house-made boudin. 67 rue de Lancry, 33/01/4803-1734; leverrevole.fr



# Super Cool

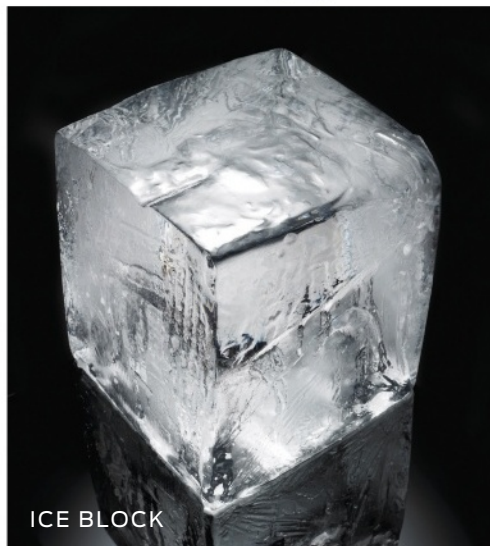
HOW TO BREAK DOWN AN ICE BLOCK

**A**collins, rocks clinking in the glass; an old-fashioned pudding around one large cube: Ice is so integral to drinks that it's hard to believe that it only came into common use in the early 1800s. That's when a Bostonian named Frederic Tudor started cutting slabs from his father's pond to ship to warmer climes. Soon cocktails, which had been blended and mellowed with water, got colder. Bartenders chiseled blocks of frozen pond water, and the shapes they made inspired new drinks: cobbles for pebble-like "cobblestone" ice; juleps for shaved ice.

Indeed, much of the difference between a slowly sipped drink like a whiskey sour and a gulpable one, such as a mojito, lies in the shape and size of the ice, which controls the drink's temperature and speed of dilution. Ice also offers an aesthetic choice, propping up the garnish or providing a crystal-clear block through which you can read the text on the coaster.

There are endless possibilities with an ice block, which can be carved into cubes, spheres, and other shapes. With a few tools and some practice, you can butcher an ice block nearly as handily as those 19th-century barkeeps did.

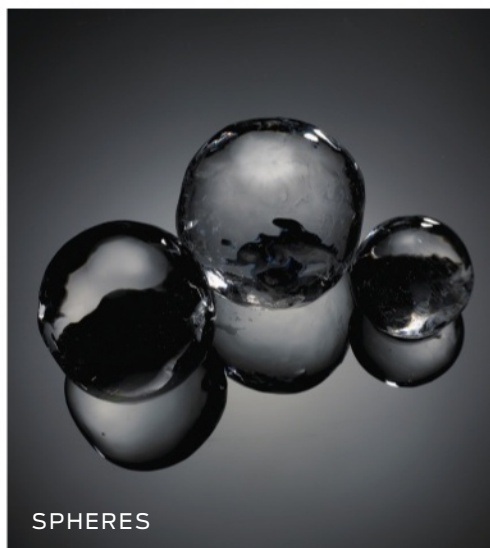
Start with a 10-inch-square **ice block** (see "Crystal Clear," page 13). Allow it to temper—to



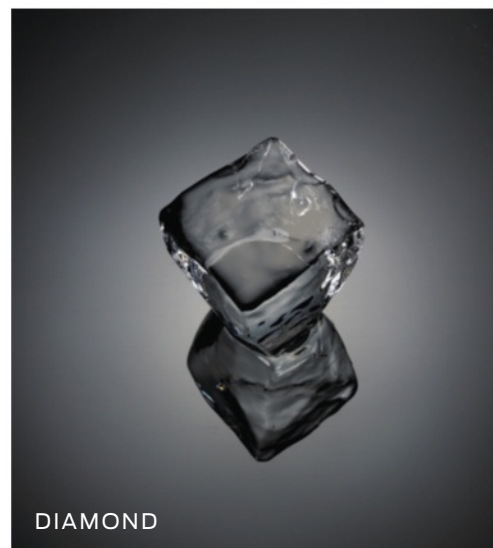
ICE BLOCK



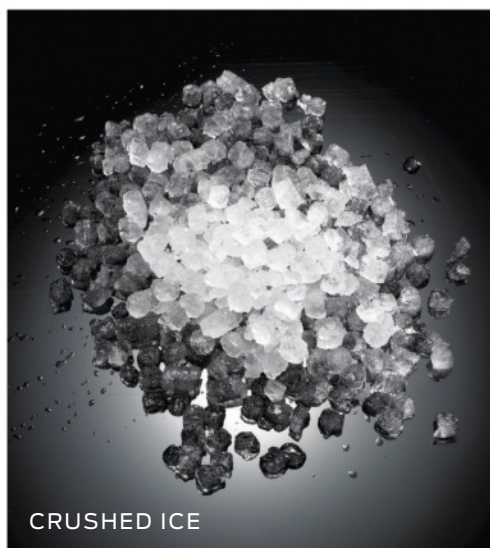
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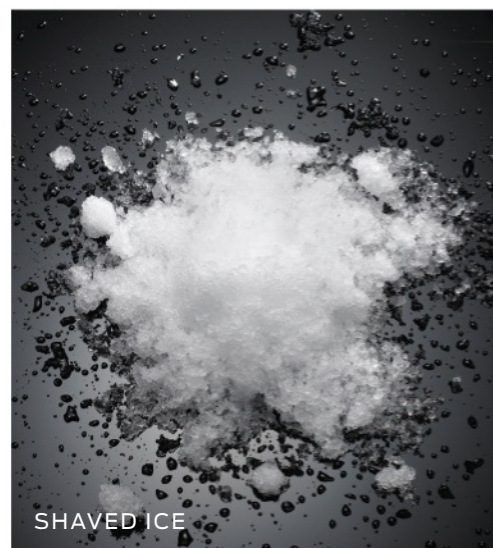
SPHERES



DIAMOND



CRUSHED ICE



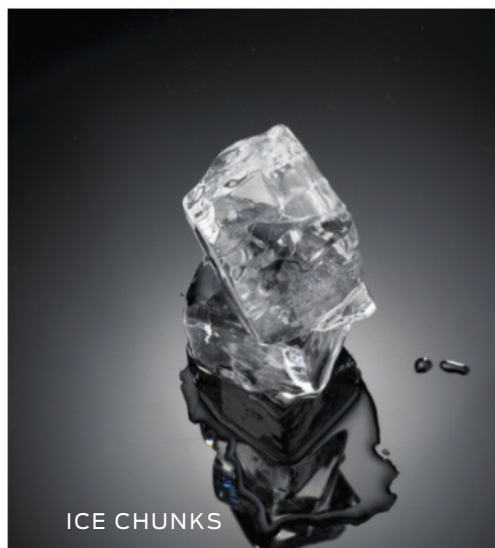
SHAVED ICE

MICHAEL KRAUS (ICE), FACING PAGE: INGALLS PHOTOGRAPHY (TOOLS); MICHAEL KRAUS (CARVER)

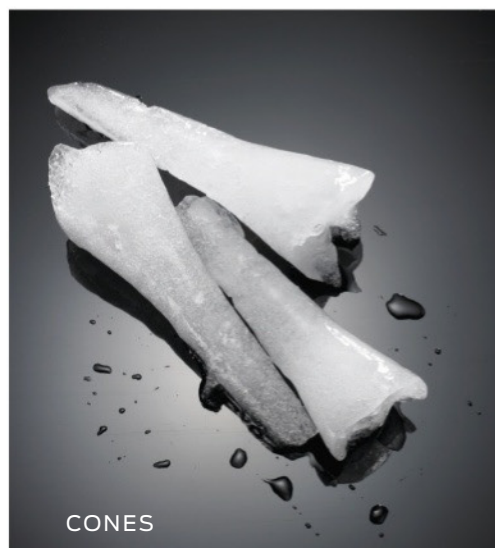




BIG CUBES



ICE CHUNKS



CONES

warm until its exterior defrosts, becoming clear. Using an ice pick (see “Ice Tools,” right), score a ¼-inch-deep line across the middle of the block. Place the pick in the center of the line and tap on it with a mallet. The block should split down the middle. Repeat on smaller slabs until you have a long rectangular **spear** good for tall drinks. Continue splitting the ice into **big cubes**, 2 or 3 inches square, for stirred cocktails like the old-fashioned.

Other shapes are more advanced. Experts carve an ice **sphere** by rotating a 3-inch-square cube in one hand while scraping off the corners with a sharp knife, carving it as they would peel an apple. (A safer option is to use a spherical ice mold). Japanese bartenders go further, using excellent knife skills and razor-sharp blades to carve big cubes into **diamonds**. Both are good for straight spirits and stirred drinks.

**Ice chunks** that break off during butchering can be used to cool shaken and stirred cocktails before straining them. Scoop up any roundish **cobblestones** for cobblers that call for slower dilution. Put larger chunks in a canvas bag or a kitchen towel and whack them with a mallet or use a hand-cranked ice crusher to make **crushed ice** for frosty summer drinks. For **shaved ice** for juleps, scrape a block with an ice shaver, paring knife, or chisel. Pack crushed or shaved ice into frozen molds to reform it into shapes like **ice cones**, half-spheres, and snowballs.

—C.E.



#### ICE TOOLS

**1 Chisel** A simple hardware store find, a beveled wood chisel is good for splitting large blocks of ice.

**2 Anvil Ice Pick** A shorter, heavier, sturdier pick gives more control for cutting and shaping ice.

**3 Spherical Ice Mold** This silicone mold is an easy shortcut to making spheres. It can, however, result in ice that is cloudy in the center.

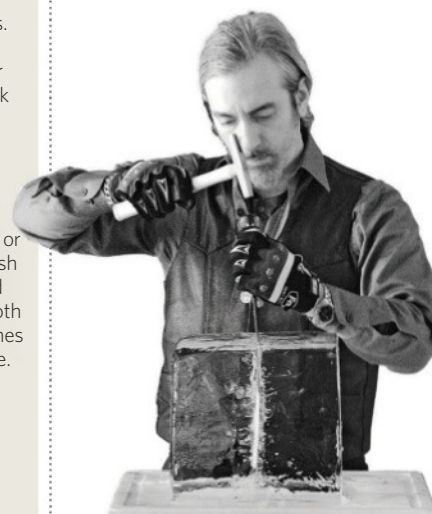
**4 Ice Crusher** Place cubes in this turn-crank tool to easily break them into crushed or cracked ice without a mess.

**5 Mallet** Use this to hammer the top of a pick or chisel that is inserted into a scored line in an ice block to cleave it into smaller pieces, or wield it to smash cubes wrapped in canvas or cloth into cobblestones and crushed ice.

—C.E.

#### CRYSTAL CLEAR

By its nature, water wants to freeze into a clear crystal structure. As it does, it pushes trapped air and any impurities away from it. In an ice cube tray, this process happens on all sides of the cube; the last part to freeze is the center, and that's where the cloudy air-filled ice ends up. To make a perfectly clear ice block without a cloudy core, similar to those that ice specialists like Richard Boccato of New York City's HundredWeight Ice company (shown below) works with, you simply have to take control of the direction of freezing: Fill a small hard-plastic picnic cooler with water and place it in the freezer with the lid open. The water inside it will freeze from the top down thanks to the cooler's insulated sides and bottom, and only the bottom 25 percent or so will end up cloudy. Let the block freeze completely, turn the cooler over, and wait until the block drops out. Then just score the block where the air bubbles begin, and use an ice pick and a mallet to split the cloudy portion from the rest of the ice. Don't discard it, though; crush it to use in slushy warm-weather cocktails or break it into chunks for your cocktail shaker. —C.E.





# LIP SERVICE

## THE VICTORIAN MUSTACHE CUP

Today's mixologists, with their muttonchops and handlebars, have a historical influence: the Victorian male. These guys took their mustaches seriously, so much so that in mid-1800s England, a special teacup was designed for them. Its porcelain lip incorporated a bat-shaped guard that cradled the mustache, preventing it from getting wet or ruining one's Earl Grey with melted mustache wax. I first came across one at the Dead Rabbit Grocery and Grog, a Manhattan bar inspired by *Gangs of New York*-era Gotham. There, the vintage cups are filled with "daisies"—sweet-sour drinks that were popular in the 1870s. While they might strike some as dainty sippy cups, they make today's mustachioed men, as well as smooth-faced drinkers like me, feel stylishly well cared for. —C.E.

### Apple Daisy

MAKES 1 COCKTAIL

At NYC's Dead Rabbit, this apple-flavored drink comes in a vintage mustache cup.

- 1½ oz. applejack
- ¾ oz. fresh lemon juice
- ¾ oz. Green Chartreuse
- ½ oz. lemon sherbet
- 3 dashes The Dead Rabbit Orinoco bitters (see page 17)
- 1½ oz. dry cider, such as Crispin Brut
- Freshly grated nutmeg, for garnish

Combine applejack, lemon juice, Chartreuse, sherbet, and bitters in an ice-filled cocktail shaker. Shake and strain into mustache cup or cocktail glass filled with ice. Top with cider and garnish with nutmeg.





# Czech, Please

PILSNERS MAKE A REFRESHING COMEBACK

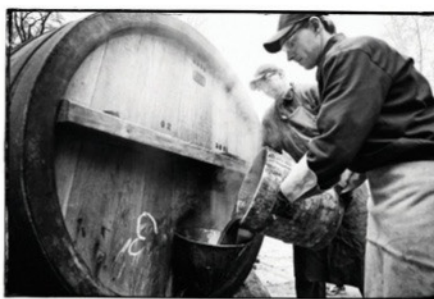
**I**t may be the world's most omnipresent beer, but in my mind, pilsner still merits attention. Ripe with a floral, bitter flavor and a hint of sweetness, it's also low enough in alcohol that I can have more than one or two. So strong is my passion for it that, last summer, I made a pilgrimage to the lager's birthplace.

Located west of Prague, the city of Pilsen in the Czech Republic bursts with taverns serving pilsners, including the world's first—Pilsner Urquell. At Šenk Na Parkánu, a pub decked out with brewing memorabilia, the sunrise-gold brew was crowned by meringuelike foam. Unlike the bottled Pilsner Urquells I'd had in the States, this was unfiltered, and the sediment added yeasty tang. I gulped countless glasses, each revealing why pilsner won over the world.

In the early 19th century, most beer was ale, and it was dark, hazy, and prone to spoilage, the result of fire-dried grains and roller-coaster fermentation temperatures. Seeking to improve their brew, the citizens of Plzeň, as it's known in Czech, built a new brewery; dug caves for the slow, chilled aging essential to lager; and, in 1842, installed a forward-thinking Bavarian brewer named Josef Groll. He used spicy native Saaz hops, cold-fermenting German lager yeast, and—key to pilsners' golden color—pale malts, the product of sophisticated new kilning techniques, to create Pilsner Urquell, with the apt German name of

“original source.”

Today about 90 percent of the world's beer is derived from Groll's pilsner, including popular brands like Budweiser. Many have been declawed for mass appeal, leading to pilsners as nuanced as tap water. Thankfully, modern craft brewers have started branching out from the fast-fermenting ales they made when they were starting up in the 1990s. Outfits like Pennsylvania's Tröeg's Brewing Company



Workers at the Pilsner Urquell brewery in Pilsen, Czech Republic.

and Washington's Chuckanut are taking the time to brew pilsners with real flavor.

There's also renewed interest in the Czech Republic. In the Bohemian Forest, the 278-year-old Pivovar Kout beer works was shuttered in 1969, but nearly 35 years later a former employee revived it, focusing on the unpasteurized, unfiltered, and painstakingly produced pilsners once common in the 19th century. The result is a complex and lively beer that I would drink all day—if I could; the beer reaches the U.S. only in dribs and drabs. That's fine by me, though. It's an excuse for a return trip to Pilsen.

—Joshua M. Bernstein, author, *The Complete Beer Course* (Sterling Epicure, 2013)



## TASTING NOTES

### Firestone Walker Pivo Hoppy Pils

(\$10/six-pack of 12 oz. bottles) This floral, zesty Californian packs a spicy hop charge.

### Tröegs Sunshine Pils

(\$2/12 oz.) The Pennsylvania brewery's glowing lager has a snappy, grassy bitterness.

### Chuckanut Pilsner

(\$4/16.9 oz.) Washington's bitter pride and joy offers a lovely floral bouquet.

### Jack's Abby Sunny Ridge Pilsner

(\$9/six-pack of 12-oz. bottles) This unfiltered Massachusetts pilsner matches the aroma of fresh-cut grass with a bone-dry finish.

### Victory Prima Pils

(\$2/12 oz.) Whole-flower Czech and German hops lend a persistent bitterness and a zesty, herbal aroma to this brisk pilsner.

### Pilsner Urquell

(\$4/16 oz.) The granddaddy of Pilsen brewers ships its fresh hoppy export in refrigerated containers within 30 days of bottling.

### Czechvar

(\$2/11 oz.) The Czech pilsner's long lagering period—more than 90 days—lends smooth balance to its bitterness.

### Konrad 11° Světly Ležák

(\$3/500 ml) After the Liberec brewery closed in 1998, workers reopened it. Well water and locally grown hops help this flowery pilsner stand apart.

Bar manager Jack McGarry sips from a mus-tache cup at the Dead Rabbit in Manhattan.

INGALLS PHOTOGRAPHY (MCGARRY; SUNSHINE PILS); LIBOR FOJTÍK/ISIFA/GETTY IMAGES (WORKERS)



# NICE SPICE

## GINGER BEER ADDS ZING TO DRINKS

One of my favorite cocktail ingredients is ginger beer. Though *Zingiber officinale*, ginger, has been consumed for millennia, the spicy brew dates to 1700s England, when the root was fermented to make a mildly alcoholic drink. Ginger ale, made from extract, came later. Most beers are nonalcoholic now, but they're zippier than ale; they can make the drink.

Take the Moscow Mule. According to Ted Haigh's *Vintage Spirits and Forgotten Cocktails* (Quarry Books, 2009), this 1940s concoction was devised by Smirnoff owner John Martin and his pal Jack Morgan of L.A.'s Cock and Bull Tavern, who had branded a ginger beer. Morgan had a girlfriend who owned a copper products company. The ginger beer gave the vodka charisma; the drink in its signature copper mug was a hit.

The Moscow Mule is one of a family of drinks called "bucks": ginger beer plus a spirit and citrus (see recipes at right). Today's bucks live up to their name, as many include a capsi-cum kick. Since ginger loses its heat when juiced, most bottled beers are fortified with chiles or peppercorns. Juicy Ginger People, earthy Fentiman's, bright Maine Root, potent Fever Tree, sweet Reed's—there are many to choose from. But the best is one I make from scratch using soda water and a syrup infused with ginger and black pepper (see a recipe at right). It perks me right up. —C.E.

INGALLS PHOTOGRAPHY (17); COURTESY PATRON (PATRON); ANDRE BARANOWSKI (MAINE ROOT; FENTIMAN'S, GINGER PEOPLE); JOHN WHITTLE (REED'S); PENNY DE LOS SANTOS (GINGER); TODD COLEMAN (PEPPERCORNS)

### EL DIABLO



Black-currant-flavored crème de cassis adds fruity dimension and a lovely pink hue to this tequila-based drink. Combine 1 1/2 oz. tequila such as Patrón Reposado with 1/2 oz. crème de cassis and 1/2 oz. lime juice in an ice-filled cocktail shaker. Shake and strain into an ice-filled rocks glass. Top with 3 oz. ginger beer. Squeeze a lime wedge over top; drop into glass.

### GIN-GIN MULE



At New York City's Pegu Club, Audrey Saunders serves her signature gin and mint riff on the Moscow Mule. To make it, muddle 10 mint leaves, 1 oz. simple syrup, and 3/4 oz. lime juice in a cocktail shaker. Add 1 1/2 oz. gin and fill with ice. Shake and strain into an ice-filled cocktail glass; top with 2 oz. ginger beer and garnish with a mint sprig.

### KENTUCKY BUCK



Erick Castro of San Diego's Polite Provisions gave us the recipe for this fruity refresher. Muddle 1 chopped strawberry, 3/4 oz. lemon juice, and 1/2 oz. simple syrup in a cocktail shaker. Add 2 oz. Wild Turkey bourbon, 2 dashes Angostura bitters, and ice. Shake and strain into an ice-filled highball glass. Top with 2 oz. ginger beer; garnish with a strawberry slice.

### DARK 'N STORMY



By trademark, this Bermudan drink requires Gosling's Black Seal Rum. Similar drinks with names like dark 'n foggy or light 'n stormy use other rums. To make the original, pour 4 oz. ginger beer into an ice-filled highball glass. Top with 1 1/2 oz. Gosling's Black Seal Rum. Squeeze a lime wedge over top; drop into glass.

### HORSE'S NECK



The wide spiral peel of a whole lemon adds dramatic appeal and tangy balance to this cognac-based drink. Drop the peel into a highball glass; fill glass with crushed ice. Stir in 6 oz. ginger beer and 2 oz. cognac. Top with 2 dashes of Angostura bitters.

### GINGER SYRUP



To make a homemade ginger beer, mix soda water in a ratio of 3:1 with this spicy syrup. To prepare it, peel and thinly slice a 6" piece of ginger; transfer to a 2-qt. saucepan. Add 1 cup sugar, 1 cup water, and 1 1/2 tsp. whole black peppercorns; boil. Reduce heat to medium; simmer until sugar is dissolved. Chill overnight, then strain into an 8-oz. glass jar. Makes about 1 cup of syrup.



## The Essentials

### A Guide to Resources

Here's where to purchase our favorite bottles, ingredients, and bar tools, along with info for visiting the watering holes we've mentioned in this issue.

#### Right on Target

Visit **The Slanted Door** in San Francisco (1 Ferry Building, No. 3; 415/861-8032; slanteddoor.com) and **Louro** in Manhattan (142 West 10th Street; 212/206-0606; louronyc.com).

#### Miami Heat

Go to the **Broken Shaker** bar in Miami (2727 Indian Creek Drive; 305/531-2727; thefreehand.com). Buy **PokPok Som Pineapple Drinking Vinegar** (\$15 for 16 oz.) from PokPok (503/232-0102; pokpoksom.com); **Cocchi Americano** (\$22 for 750 ml) from wine madeeasy.com (877/577-4077); and **Brooklyn Hemispherical Charred Pineapple Bitters** from The Meadow (888/388-4633; atthemedow.com).

#### Sky High

Book flights on **LOT Polish Airlines** (lot.com); **Aer Lingus** (aerlingus.com); **Caribbean Airlines** (caribbean.com); and

**Hawaiian Airlines** (hawaiianairlines.com). Drink our favorite 50-milliliter mini bottles: Buy **Zubrowka Bison Grass Vodka** (\$3) from shorthillswine.com; **Jameson Irish Whiskey** (\$3) from sussexwine.com (866/787-7391); **Appleton Estate Reserve Rum** (\$4) and **Ocean Vodka** (\$5) from hitimewine.net (800/331-3005); **Wray & Nephew Overproof White Rum** (\$1) from ramirezliquor.com (323/261-2915); and **Kolaa White Rum** (\$6) from melandrose.com (323/655-5557).

#### Whiskey's Newest Island

Buy **Kavalan King Car Conductor Single Malt Whisky** (\$120 for a 750-ml bottle; kavalanwhisky.com) at Astor Wines & Spirits (212/674-7500; astorwines.com).

#### Tiny Bubbles

Sip our favorite champagnes: Purchase **NV Benoît Lahaye Rosé de Macération**, **NV Savart L'Ouverture Premier Cru Brut**, and **NV Chartogne-Taillet Cuvée Sainte Anne Brut** from Flatiron Wines & Spirits (212/477-1315; flatiron-wines.com); **Moutard Père & Fils Grande Cuvée Brut** from budgetbottle.com (908/277-0202); **NV Varnier-Fannièr Grand Cru Brut** and **NV Phillippinot**

**Royale Reserve** from Artisan Wine Depot (877/946-3730; artisanwinedepot.com); and **Cédric Bouchard Inflorescence Côte de Val Vilaine Brut** from Vintage Wine Merchants (408/985-9463; vintagewine.com).

#### Super Cool

Make ice for cocktails: Buy an **ice chisel**, **ice crusher**, and a set of 6 silicone **ice sphere molds** at amazon.com (\$7/\$25/\$20), and a **mallet** and **ice pick** from Cocktail Kingdom (\$15/\$20; 212/647-9166; cocktailkingdom.com). Order ice from **HundredWeight Ice Company** (347/764-5205; hundredweightice.com).

#### Lip Service

In NYC, visit the **Dead Rabbit Grocery and Grog**, where you can find **Dead Rabbit Orinoco Bitters** for the Apple Daisy cocktail (30 Water Street; 646/422-7906; deadrabbitnyc.com). Also for the cocktail, find **Crispin Brut American Craft Cider** (\$7.50 for four 12-oz. bottles) at Sal's Beverage World (630/833-9800; salsbeverageworld.com). Find vintage mustache cups on etsy.com.

#### Czech, Please

Drink our favorite pilsners: Buy

**Firestone Walker Pivo Hoppy Pils** from Craft Beer & Wine (2526 Santa Clara Avenue, Alameda, CA; 510/769-9463); **Pilsner Urquell** from wholefoodsmarket.com; and **Czechvar, Tröegs Sunshine Pils**, and **Victory Prima Pils** from halftimebeverage.com (845/462-5400). Contact Shelton Brothers (413/323-7791; sheltonbrothers.com) for the **Konrad 11° Svetlý Ležák**; Chuckanut Brewery (360/752-3377; chuckanutbreweryandkitchen.com) for **Chuckanut Pilsner**; and Jack's Abby Brewing (508/872-0900; jacksabbybrewing.com) for **Jack's Abby Sunny Ridge Pilsner**.

#### Nice Spice

Make a Dark 'n Stormy using **Gosling's Black Seal Rum** (\$18 for a 750-ml bottle; 212/674-7500; astorwines.com). Purchase our favorite bottles of ginger beer: **Fever Tree** (\$8 for a four-pack of 7-oz. bottles; 800/243-0852; surlatable.com); **Maine Root** (\$3 for a 12 oz. bottle) and **The Ginger People** (\$3 for a 12-oz. bottle; soda-emporium.com); **Fentiman's** (\$11 for a four-pack of 10-oz. bottles; 949/236-7633; yummi.co); and **Reed's Extra Ginger Brew** (\$16 for a 12-pack of 12-oz. bottles; reedsinc.com).



## HOPCHEF competition

### BREWERY OMMEGANG PRESENTS THE THIRD ANNUAL HOPCHEF COMPETITION

With a firm and passionate belief that Great Beer Deserves Great Food, Brewery Ommegang is taking its acclaimed HopChef competition on a nationwide tour, celebrating communities of beer and food lovers that sit beer at the head of the table. Sip, savor, and spectate as leading local chefs are challenged to create signature dishes paired with Brewery Ommegang's Belgian-style ales and compete for the HopChef title!

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## LAST CALL

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NOTED STARS, WOODY ALLEN AND MONIQUE VAN VOOREN, ENJOY THEIR SMIRNOFF MULES TOGETHER.

### THIS IS THE DRINK THAT IS...THE SMIRNOFF MULE

**Give a Mule party!** You couldn't serve a smarter drink. And your guests will have a ball. For a cool, refreshing Mule, made with Smirnoff and 7-Up®, is a choice you can start with and stay with. Only crystal clear Smirnoff, filtered through 14,000 lbs. of activated charcoal, blends so perfectly with the flavor of 7-Up. So follow the rule for mixing a Mule. *Make it with Smirnoff!*

**How to make the Smirnoff Mule**  
Sipper of Smirnoff over ice. Add juice of 1/2 lime. Fill Mule mug or glass with 7-Up to your taste. Delicious!  
Set of 6 Mule mugs—\$3.00. Send check or money order payable to Smirnoff Mule, Dept. F, P.O. Box 225, Brooklyn, N.Y. 11202.

Always ask for **Smirnoff** VODKA. It leaves you breathless®

**SIXTIES SPIRIT** Before all the movies and the front-page news, Woody Allen was a comedian. In 1966, he was tapped by Smirnoff to promote the vodka cocktail called the Moscow Mule. The company used celebrities from Julie London to Johnny Carson in its ads, but Allen is one who wrote a schtick about it. On *Standup Comic*, his 1968 album, he recounted, "And the phone rings and a voice on the other end says, 'How would you like to be this year's vodka man?' And I say, 'No. I'm an artist, I do not do commercials. I don't pander. I don't drink vodka and if I did, I wouldn't drink your product.' He said, 'Too bad. It pays fifty thousand dollars.' And I said, 'Hold on. I'll put Mr. Allen on the phone.'" In ads such as this one, in which Allen is teamed with the Belgian-born actress Monique van Vooren, the recipe calls not for the original ginger beer (see "Nice Spice," page 16) but for 7-Up. As it turns out, this was just one variation that Smirnoff promoted. A 1970s campaign embraced them all: "...the gingerbeerists. The gingeraleists. The 7-UP loyalists." —Betsy Andrews

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